

## Avocado & Pecan Chicken Salad

- 2 ripe avocados
- ¼ cup plain Greek yogurt
- ¼ cup of mayonnaise
- ¼ cup sriracha mayonnaise
- 5 dill pickle slices (homemade)
- 2T pickle juice
- 1 large chicken breast
- 1 cup of grapes - cut in half
- ½ cup chopped pecans
- Salt, pepper, and Serendipity to taste

### Instructions

- In a medium bowl mash together the avocado, Greek yogurt, mayonnaise, and sriracha mayonnaise until smooth.
- Chop pickles, cut grapes, and stir these in until coated.
- Stir chicken into the rest of the ingredients until all ingredients are coated.
- Add salt, pepper, and Serendipity to taste.
- Serve on sandwich or with crackers and vegetables. This chicken salad taste even better if you can let it sit for a couple hours.

Winter Curry

Rusk County

Protein