

Creamy Avocado and Chicken Salad

with Earl Grey Mayo

This creamy avocado and chicken salad is enhanced with a unique Earl Grey-infused mayonnaise, creating a rich and flavorful dish.

PREP TIME: 20 minutes

COOK TIME: 0 minutes

TOTAL TIME: 20 minutes

2 C cooked chicken breast, diced	and cooled
1 ripe avocado, diced	1 T lemon juice
1/4 C red onion, finely chopped	1/2 † garlic powder
1/4 C celery, finely chopped	1/2 † onion powder
1/4 C fresh cilantro, chopped	1/4 † salt
1/4 C mayonnaise	1/4 † black pepper
1 T Earl Grey tea (Adagio.com), brewed	

PREPARE EARL GREY MAYO: In a small bowl, whisk together the mayonnaise, brewed Earl Grey tea, lemon juice, garlic powder, onion powder, salt, and black pepper until well combined.

ASSEMBLE SALAD: In a large bowl, combine the diced chicken, avocado, red onion, celery, and cilantro. Add the Earl Grey mayo and toss to coat. Serve immediately or refrigerate until ready to use.