

SMOKED CHICKEN & AVOCADO SALAD

Serves 1

Ingredients

- 1 [Smoked Chicken Breast](#)
- 1 Medium tomato, chopped
- 1/2 Small avocado, diced
- 1/2 Small red onion, thinly sliced
- 1 tsp Red wine vinegar
- 1 tsp [Fino Olive Oil](#)
- 1 tbsp Flat-leaf parsley, roughly chopped
- [Halen Môn Sea Salt](#) and freshly ground black pepper



Thickly slice the [Smoked Chicken Breast](#) and mix together with the avocado, tomato and red onion.

Mix the [Fino Olive Oil](#), Red wine vinegar and chopped parsley to make the dressing, seasoning with [Halen Môn Sea Salt](#) and black pepper.

Drizzle the dressing over the salad, toss and serve.

Enjoy!