

# SMOKED CHICKEN, AVOCADO & MANGO SALAD

A Delicious Summer salad made with [Black Mountains Smokery Smoked Chicken](#)

Serves 4

## Ingredients

2 [Smoked Chicken Breasts](#)

1 Ripe mango

1 Firm avocado, sliced

1 Punnet of cherry tomatoes

½ a Cucumber, sliced

½ a Small red onion, thinly sliced

4 Handfuls of mesclun leaves

Large handful of basil leaves

3 tbsp Lemon or lime juice

2 tbsp [Sweet Chilli Jam](#)

1 tbsp [Fino Olive Oil](#)

A sprinkle of [Halen Môn Sea Salt](#) and Black Pepper



Whisk the [Sweet Chilli Jam](#), lemon or lime juice and [Fino Olive Oil](#) together to make the dressing.

Season to taste with [Halen Môn Sea Salt](#) and black pepper.

Add the mango, cucumber, tomatoes, red onion, avocado, basil, mesclun, and the [Smoked Chicken](#) to a big bowl.

Toss the salad in the bowl with the dressing, ensuring that the salad is thoroughly covered.

Serve and enjoy!