

Spicy Chicken Salad

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chipotle-mexican-grill-chicken-salad-recipe>

Ingredients:

- 2 chicken breasts
- 2 tablespoons adobo sauce
- 1 can chipotles
- 1 tablespoon chile powder
- 1 pinch Mexican oregano optional
- freshly cracked black pepper
- 1/4 cup sea salt or Kosher, for the brine
- 1 head iceberg lettuce
- 1 head romaine lettuce
- 3 cups tortilla strips crispy
- 1 can corn optional
- 2 cups cheese I used Queso Fresco
- freshly chopped cilantro
- 2 avocados
- 12 sprigs cilantro
- 1/2 garlic clove
- 1/2 teaspoon salt
- 1/4 cup plain Greek yogurt
- 1/4 cup olive oil
- 2 limes
- 1/2 cup water plus more if necessary
- 1/2 head green cabbage
- 1 carrot optional
- 1/2 onion
- 1/2 jalapeno
- 1 cup white vinegar
- 1 1/2 cups water
- 1 teaspoon Mexican oregano
- freshly cracked black pepper
- 2 teaspoons sea salt or Kosher