

AVOCADO SPINACH SOUTHWEST CHICKEN SALAD



Our Avocado Spinach Southwest Chicken Salad features our signature Sandridge Chicken Salad on a bed of fresh spinach, topped with sliced avocado, onions, and tomatoes.









Ingredients:

- 10 oz. 966722 Sandridge® Cilantro Lime Rice
- 10 oz. 247200 Sandridge® Chicken Salad
- 8 oz. Fresh Spinach (washed)
- 8 oz. Diced Tomatoes (drained)
- 4 oz. Corn (drained)
- 4 oz. Black Beans (drained)
- 3 oz. Sour Cream
- 1 oz. Taco Seasoning
- 1 Avocado (sliced)
- 1 Onion (slivered)
- 1 Jalapeno Pepper (sliced)
- 1 Lime (quartered)

Instructions:

1. In a large bowl, mix the Cilantro Lime Rice, Chicken Salad, corn, black beans, tomatoes, and taco seasoning.
2. Plate the chilled salad on top of a bed of fresh spinach and lay sliced avocados around the perimeter of the bowl.
3. Garnish with sliced jalapenos, slivered onions, and quartered limes.

	Product	Description	Code #	Pack Size
	Sandridge® Cilantro Lime Rice	Fully cooked rice with cilantro and lime juice.   	966722	4/4 lb.
	Sandridge® Chicken Salad	This fully prepared chicken salad features tender white meat tossed in a smooth, flavorful dressing. Made with celery, onion, and a splash of apple cider vinegar, it delivers the classic taste your customers know and love. 	247200	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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