



FAJITA CHICKEN SALAD



INGREDIENTS

ITEM

QUANTITY

- Cooked Chicken Breast, chopped 10 Oz.
- Finely Diced Green Bell Pepper ½ Cup
- Finely Diced Carrot ¼ Cup
- Sliced Green Onion Tops 2 Tbsps.
- Chopped Fresh Cilantro 2 Tbsps.
- Lactose-free Greek Yogurt ¼ Cup
- Mayonnaise 2 Tbsps.
- Fresh Lime Juice 1 Tbsp.
- Smoked Paprika ½ Tsp.
- Ground Cumin ¼ Tsp.
- Chili Powder ¼ Tsp.
- Garlic-infused Olive Oil ½ Tsp.
- Salt and Black Pepper, to taste

SERVING SIZE

½ OF RECIPE



PREPARATION

- Add the chopped chicken, green bell pepper, carrot, green onion tops, and cilantro to a bowl.
- In a separate bowl, whisk together the lactose-free Greek yogurt, mayonnaise, lime juice, smoked paprika, cumin, chili powder, garlic-infused olive oil, salt, and pepper.
- Pour the dressing over the chicken mixture.
- Stir gently until evenly coated.
- Cover and refrigerate for at least 20 minutes before serving. Serve over lettuce, in lettuce cups, or with a suitable low-FODMAP bread or crackers.