

# simple avocado chicken bowl

**Serves 4-6**

RECIPE ADAPTED FROM: [Taste of Savor](#)

PREP TIME: 15-20 minutes

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2 medium cooked chicken breasts, shredded or diced  
1 can black beans, rinsed and drained  
¼- ½ cup chopped red or green onion  
1 cup diced tomato  
1 large or 2 small cucumbers, diced  
2 ripe avocados, pits removed and cut into chunks  
1-2 Tbsp extra virgin olive oil  
¼ cup lime juice, about 2 limes  
salt, to taste  
black pepper, to taste

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Rotisserie chicken also works well for this dish if you're short on time.

TOSS together the cooked chicken, onion, beans, cucumber and tomato in a large bowl.

CAREFULLY stir in the avocado, so it stays chunky.

POUR the olive oil and lime juice over the mix, sprinkling with salt and pepper as desired.

