

Chicken Mango Salsa Salad with Chipotle Lime Vinaigrette

Jacob · 30/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

A delicious colorful sweet and spicy salad with diced chicken a mango pico de gallo salsa blue cheese and cranberries in a wonderful chipotle lime vinaigrette Its almost too pretty to eatalmost

Ingredients

- - 1 mango - peeled
- seeded and diced - 2 roma (plum) tomatoes
- chopped - ½ onion
- chopped - 1 jalapeno pepper
- seeded and chopped - or to taste - ¼ cup cilantro leaves
- chopped - 1 lime
- juiced - ½ cup olive oil - ¼ cup lime juice - ¼ cup white sugar - ½ teaspoon ground chipotle chile powder - ½ teaspoon ground cumin - ¼ teaspoon garlic powder - 1 (10 ounce) bag baby spinach leaves - 1 cup broccoli coleslaw mix - 1 cup diced cooked chicken - 3 tablespoons diced red bell pepper - 3 tablespoons diced green bell pepper - 2 tablespoons diced yellow bell pepper - 2 tablespoons dried cranberries - 2 tablespoons chopped pecans - 2 tablespoons crumbled blue cheese

Instructions

1. Mix mango
2. tomatoes
3. onion
4. jalapeno pepper
5. cilantro
6. and juice of 1 lime in a large bowl; set aside. Whisk olive oil
7. 1/4 cup lime juice
8. sugar
9. chipotle chile powder
10. cumin
11. and garlic powder together in a bowl; set aside. Toss spinach leaves
12. broccoli coleslaw mix
13. chicken
14. red
15. green
16. and yellow bell peppers
17. cranberries
18. and pecans together in a large bowl. Spread mango salsa and blue cheese on top. Drizzle lime dressing over salad and toss before serving. Cook's Note: I recommend prechopping bell peppers and salsa ingredients in advance to save time. I also recommend using a broccoli slaw mix that includes shredded carrots and red cabbage because it makes for a beautifully colorful salad.