Mexican Chopped Salad

Chipotle Chicken Breast:

- 1.5 lbs. boneless skinless chicken breast
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/2 tsp cumin
- 1/2 tsp dry cilantro
- 1/4 tsp ancho chili powder
- 1/8 tsp black pepper
- 1/8 tsp sea salt

Salad:

- 2 tsp olive oil
- 1 red onion, sliced
- 1 red pepper
- 4 cups finely chopped romaine
- 2 cups finely chopped kale
- 3 green onions, sliced
- 1 cup halved cherry tomatoes
- 2 avocados, sliced

Poblano Dressing:

- ½ cup fresh cilantro
- ½ cup roughly chopped poblanos
- ¼ cup olive oil
- 2 tbsp lime juice
- 2 tbsp apple cider vinegar
- ½ teaspoon cumin
- 1/4 teaspoon smoked paprika
- ¼ teaspoon onion powder
- 1 garlic clove
- Salt & pepper to taste

It was difficult to find an image of a Mexican chopped salad without black beans and corn!

1. To a food processor add fresh cilantro & poblano. Blend until finely chopped. Next add olive oil, lime juice, vinegar, cumin, smoked paprika, onion powder, garlic clove, salt and pepper. Blend until the mixture is smooth & emulsified. Set aside.
2. Heat grill to medium high heat, about 375-400 degrees F.
3. To a small bowl add garlic powder, smoked paprika, cumin, dry cilantro, ancho chili powder, black pepper & sea salt. Mix together.
4. Add spice rub to both sides of the chicken breast & rub into the chicken.
5. Drizzle olive oil over red onion slices, & red pepper. Rub the oil into each piece of vegetable.
6. Place seasoned chicken breasts on the grill as well as vegetables.
7. Grill the chicken for 5-7 minutes on each side, until there is no more pink. Grill the vegetables for 4-5 minutes per side until they are slightly charred. Remove from grill. Let chicken rest for 3 minutes to let juices settle then slice.
8. Chop the red pepper & red onion into small pieces.
9. To a large bowl add chopped romaine lettuce, chopped kale, roasted vegetables, sliced green onions, cherry tomatoes, sliced avocado and sliced chicken breast.
10. Toss the salad together. Serve with poblano dressing on the side.

Serving Size = 2 cups of salad, 3 ounces of chicken, 2 teaspoons of dressing and 1/8 avocado