

clean & green paleo chicken salad (aip)

★★★★★

5 from 1 reviews

Author: Anne Marie Prep Time: 1 hour (if marinading chicken) Cook Time: 20 minutes Total Time: 1 hr 20 minutes Yield: 4 servings 1x



SCALE 1x 2x 3x

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SHARES INGREDIENTS



- 2 medium avocados (sliced and diced)
- 2 Tablespoons [Primal Kitchen Mayo](#) (or my [Egg Free Cilantro Mayo](#) for AIP)
- 1.5 lbs boneless, skinless chicken breast (cooked and shredded) or 2 cans shredded chicken
- 4 stalks of celery (chopped)
- 1/4 cup kalamata olives (chopped, optional)
- 2 tablespoons cilantro (chopped)
- salt to taste
- romaine leaves (to make lettuce wraps, optional)

INSTRUCTIONS

- Mash diced avocado in a large bowl, and stir in mayo.
- Add chicken, celery, olives, herbs, tomato (option), salt and pepper to the avocado/mayo mixture. Stir to combine.

NOTES

- If you're running low on time, swap out the chicken breast for canned chicken.
- If you're currently following the autoimmune protocol, you can swap out the mayo for 2 tablespoons of my [egg free mayo](#).



Category: Main Dish

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