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MEXICAN RICE WITH AVOCADOS AND CHICKEN

The ingredients in this delicious Mexican-style salad combine to create colors and textures that make every bite a delight. Serve as an entrée salad on a buffet so guests can help themselves, or portion onto individual plates for a sit-down event.

- 3 cups cooked rice
- 1 can (19-ounce) black beans, drained and rinsed
- 1 cup chopped fresh tomato
- 1 cup shredded lettuce
- 1/4 cup chopped cilantro
- 1/2 cup prepared oil and vinegar dressing, divided
- 2 cups (10 ounces) diced cooked chicken or turkey
- 2 avocados from Mexico, halved, pitted, peeled and cut into 1-inch squares

In large bowl combine rice, beans, tomato, lettuce, cilantro and 1/4 cup of the vinaigrette. Spoon onto serving platter. In medium bowl, combine chicken,

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avocados and remaining 1/4 cup vinaigrette. Arrange over rice. Garnish with lettuce leaves, if desired.

YIELD: 4 to 6 portions