

SLOW COOKER MEDITERRANEAN CHICKEN & AVOCADO SALAD

Serves 6



INGREDIENTS:

- 3 chicken breasts, sliced
- 1 lemon, juiced & zest for garnish
- 2 cups, chicken bone broth
- 1 Tbl. smoked paprika
- 3 Gilroy garlic cloves, minced
- ½ tsp. red pepper flakes
- ½ tsp. salt
- ¼ tsp. freshly ground black pepper
- 1 sprig fresh rosemary & some small sprigs for garnish
- 1 sprig fresh thyme
- 3 avocados, sliced
- spring mix greens

DIRECTIONS:

Place chicken in slow cooker. Pour the lemon juice and bone broth over chicken and add the paprika, garlic, red pepper flakes, salt and pepper. Top with the rosemary and thyme sprigs and stir ingredients. Cook on LOW for four hours. Turn off the slow cooker and remove chicken to cool.

Plate chilled salad bowls with the spring mix and avocado, then add chicken and garnish with rosemary and lemon zest. Serve with a chilled S.V. Madonne Blanc.

Perfect for a warm summer evening!

