



**Chicken Taco Avocado** *Recipe by delish.com*

*Cooking video with Whitney Jezek. Whitney simplified this recipe by using a jar of store-bought black bean salsa (read the label) and using store-bought rotisserie chicken. She also deleted the Taco Seasoning packet and used LITE ranch dressing to reduce sodium and calories.*

**INGREDIENTS**

- 1 cup black beans, cooked
  - 1 can canned corn
  - 1 4-oz. can green chiles, divided
  - 1 cup shredded rotisserie chicken
  - 1 cup shredded cheddar, plu more for topping
  - 1 package Taco seasoning
  - 2 tbsp. fresh cilantro, plus more for topping
  - 3 ripe avocados
- FOR THE DRESSING:
- 1 cup of Ranch dressing
  - ¼ cup lime juice
  - 1 tbsp. fresh cilantro
  - 1 tsp. kosher salt
  - 1 tsp. fresh ground black pepper

**DIRECTIONS**

- 1) Heat broiler. In a large bowl, combine black beans, corn, ½ can green chiles, Rotisserie chicken, cheddar, taco seasoning, and fresh cilantro
- 2) Halve and separate three avocados, removing pit and hollowing out insides. Mash insides in a small bowl and set aside.
- 3) Place avocado boats face up and fill each with 1/3 cup of filling. Sprinkle with more cheddar and more fresh cilantro, then broil until cheese is melty, about two minutes.
- 4) Make the dressing in a medium bowl, combine ranch, lime juice, remaining green chiles, cilantro, salt and pepper and stir to combine. Fold in mashed avocados and mix until smooth.
- 5) Remove avocado boats from oven and transfer to serving dish. Drizzle with dressing and garnish with cilantro. Serve immediatley.