



KORI'S GRILLED CHICKEN SALAD WITH CRISPY BACON & CORN

Kori Pierson, Foods Etc. IGA, Clearlake, CA

2 rotisserie chickens, de-boned

1 cup corn kernels

2 tsp olive oil

1 tsp honey

8 pieces of bacon

2 ripe avocados

1 tsp lemon juice

1 cup Hellmann's® mayonnaise

½ teaspoon salt

¼ teaspoon pepper

Pre-heat oven to 425° F.

Mix corn, olive oil, and honey together in a bowl. Pour onto one half of a lined sheet tray, spreading it out into an even layer.

Place the bacon on the other half of the sheet tray, and bake for 10-15 minutes until the corn pops and the bacon is crisp. Allow to cool.

Chop the chicken into chunks and put in a mixing bowl.

Crumble the bacon into your mixing bowl and add in the corn.

To make the dressing, use a separate bowl and mash the avocados with the lemon juice and **Hellmann's**® mayonnaise until creamy.

Pour the dressing into your ingredient bowl along with salt and pepper and mix well.

Serve chilled!