

CACHAPAS - Chicken & Avocado stuffing

INGREDIENTS:

4 cups **skinless chicken breasts**
2 cups **avocado**
¾ cup **light mayonnaise (sour cream is an alternative)**
2 tbsp **fresh lime juice**
½ cup **fresh coriander**
 salt and pepper to taste

PREPARATIONS:

1. *Cut the breasts into halves or in quarters. Boil chicken until cooked (around 25 min).*
2. *Place the chicken in a large bowl and shred it.*
3. *Add the mayonnaise, lime juice, and coriander (finely chopped).*
4. *Add salt and pepper to taste.*
5. *Stir to combine.*
6. *Mash avocado and stir into the salad.*
7. *Check the seasoning and adjust if necessary.*