



### **Buffalo Style Chicken Mini Empanada Avocado Mango Salad**

**Buffalo Style Chicken Mini Empanadas** sit on a bed of sliced avocado, diced mango, radish, tomato, cilantro, crumbled queso fresco, and freshly squeezed lime.

Yield: 3 serving



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#### *Ingredients:*

9 Each - **Buffalo Style Chicken Mini Empanadas [4161265]**, Prepared according to package directions

1 Each - Avocado, Sliced

½ Cup - Mango, Diced

¼ Cup - Pickled Red Onion

¼ Cup - Radish, Sliced

¼ Cup - Tomato, Sliced

¼ Cup - Parsley, Roughly Chopped

¼ Cup - Cilantro, Roughly Chopped

Garnish - Queso Fresco, Crumbled

Garnish - Lime, sliced

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#### *Directions:*

1. Prepare the **Buffalo Style Chicken Mini Empanadas** according to the package directions. Once done, set them aside to cool slightly.

2. In a large bowl, gently combine the sliced avocado, diced mango, pickled red onion, sliced radish, and sliced tomato.

3. Add the roughly chopped parsley and cilantro to the mix, and toss everything together gently to avoid mashing the avocado.

4. Arrange the salad mixture on a serving platter or individual plates. Place the prepared **Buffalo Style Chicken Mini Empanadas** on the salad.

5. Garnish with crumbled queso fresco and a lime wedge.

**Eat Well, Live Well.**

