Buffalo Chicken Salad

Ingredients:

- 1 rotisserie chicken or 4 cups diced, cooked chicken
- 1 large carrot, peeled and diced
- 2-3 celery sticks cut in halves lengthwise then sliced
- 1/2 medium red onion, chopped

For the dressing:

- 1/2 cup olive oil and avocado oil based mayo
- ½ cup cottage cheese
- 2 Tbsp lemon juice
- ½ cup buffalo sauce of choice I use primal
- A few celery leaves from the celery sticks you used
- 1/2 tsp salt, or to taste
- 1/2 tsp black pepper

Directions

- 1. In a large mixing bowl, combine diced chicken, carrots, sliced celery, and chopped onion
- 2. In a blender or food processor, mix together all dressing ingredients. Blend until smooth.
- 3. Add all of the dressing to the salad, or add it to taste and stir until salad is evenly coated with dressing. Cover and refrigerate until ready to serve.
- 4. Enjoy!

