

Gabby Gourmet's Chili-Chicken Salad

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1 1/2 C. diced, cooked chicken	1/4 C. ketchup
1 can (15 1/4 oz.) red kidney beans, drained	1 tsp. chili powder
	1/2 tsp. salt
1 C. red seedless grapes, halved	1/2 tsp. pepper
1/2 med. onion, finely chopped	1 med. avocado, skinned, seeded & cut into 1-inch dice
1 small head of iceberg lettuce, shredded	1 C. slightly broken tortilla chips
1/2 C. mayonnaise	1-2 fresh tomatoes, cut into wedges

Place chicken in a large mixing bowl. Add the beans, grapes, onion and lettuce. Toss well, cover and place in the refrigerator to chill several hours before serving. In a small mixing bowl, combine the mayonnaise, ketchup, chili powder, salt and pepper -- whisk well, cover and place in the refrigerator also. Just before serving, prepare the avocado as indicated. Add the dressing and avocado to the chicken mixture and toss. Arrange the salad in a salad-type bowl, then arrange the chips and tomato wedges over the top. Serves 6.

File: Gabby