





Apple Chicken Salad Pepper Boats



1/2 of recipe (2 pepper boats): 265 calories, 9g total fat (1g sat. fat), 252mg sodium, 15g carbs, 4g fiber, 9g sugars, 29g protein

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Prep: 10 minutes



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Ingredients

2 large red, yellow, or orange bell peppers
2 tbsp. fat-free plain Greek yogurt
2 tbsp. light mayonnaise
1/8 tsp. garlic powder
1/8 tsp. onion powder
1 dash salt
6 oz. cooked and chopped skinless chicken breast
1/3 cup chopped apple
2 tbsp. chopped scallions
1/4 oz. (about 1 tbsp.) sliced almonds

Directions

Slice off stem ends of peppers. Halve peppers lengthwise. Remove and discard seeds.

In a medium bowl, combine yogurt, mayo, garlic powder, onion powder, and salt. Mix well.

Add chicken and apple to the bowl. Toss to coat.

Fill pepper halves with chicken salad. Top with scallions and almonds.

MAKES 2 SERVINGS

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