



## Chicken Salad 5 Ways

### Classic Chicken Salad

- 2 cups chopped chicken meat (from a rotisserie chicken)
- 1 1/2 cups chopped celery
- 2 Tbsp fresh lemon juice
- 1 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 1 cup quality mayonnaise

1. Combine all ingredients in a medium bowl and stir to combine. Salt and pepper to taste.

### Curried Chicken Salad

- 2 cups chopped chicken meat (from a rotisserie chicken)
- 1/2 cup red or yellow bell pepper, chopped
- 1/4 cup mayonnaise
- 1/4 cup yogurt
- 2 Tbsp golden raisins
- 1 Tbsp. curry powder
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper

2. Combine all ingredients in a medium bowl and stir to combine. Salt and pepper to taste.  
Serve on toasted rye, wheat, white or brioche bread.

## Cranberry Chicken Salad

- 2-3 cups chopped rotisserie chicken (from 1 rotisserie chicken)
- 1/2 cup chopped celery (from 2 stalks)
- 1/3 cup dried cranberries
- 2 Tbsp. sweet pickle relish
- 2 Tbsp. chopped fresh chives, plus more for garnish
- 2 Tbsp. chopped fresh flat-leaf parsley
- 1 1/2 tsp. Dijon mustard
- 1/2 cup mayonnaise
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper

1. In a medium bowl, combine all ingredients together and stir until well combined.

## Dilly Chicken Salad

- 1/4 cup mayonnaise
  - 1/4 cup Greek yogurt
  - 2 tablespoons fresh dill, finely chopped
  - teaspoon apple cider vinegar
  - 1 tablespoon Dijon mustard
  - salt and pepper to taste
  - 1 stalk celery, finely chopped
  - 2 green onions, thinly sliced
  - 2-3 chicken breasts, cooked and diced (about 2 cups)
- 

1. Combine all the ingredients together in a medium bowl until well combined.

# Tex Mex Chicken Salad

- 2 cups chopped chicken meat (from a rotisserie chicken)
- 1 ½ cups charred frozen or fresh corn kernels
- ¼ cup mayonnaise
- ¼ cup yogurt
- 1 avocado, diced
- ¼ cup scallions
- 1 Tbsp finely chopped jalapeno
- ½ tsp chili powder
- 1 Tbsp lime juice
- ¼ cup chopped cilantro
- kosher salt and black pepper to taste

1. Combine all ingredients in a medium bowl and stir to combine. Salt and pepper to taste.