

Serves 6-8

Herbed Chicken Salad

featuring... 34° Rosemary Crispbread

Ingredients:

24 pieces **34° Rosemary Crispbread**
8 oz. homemade or purchased chicken salad
Fresh spinach or other greens
2-3 grilled or roasted chicken breasts
(about 1 lb. total), roughly cubed 1/3 cup
3 tbsp. mayonnaise
1 tbsp. lemon juice
1 tbsp. Dijon or horseradish mustard
1/3 cup diced red onion
1/3 cup diced celery
1/3 cup chopped toasted pecans or walnuts
1/3 cup dried cranberries (such as Craisins)
1/3 cup diced green apple
Fresh chopped parsley and/or scallions
Kosher salt and freshly ground pepper
2 tsp. chopped fresh rosemary or thyme
Hot sauce (optional)



Directions:

- Combine the mayonnaise, mustard, herbs and lemon juice.
- Gently fold this dressing into the cooked and cubed chicken.
- Add remaining salad items to taste – the salad should be a good mixture of sweet, crunchy and savory with an interesting textural balance. The salad should only be lightly dressed, not soaking, but of course add more mayo if you prefer.
- Taste for seasoning, and add salt, pepper and more lemon or hot sauce as desired.
- Layer each rosemary crispbread with a thin covering of baby spinach or other greens.
- Gently top with a generous spoonful of chicken salad. Enjoy immediately!

Tip: This makes a satisfying and healthy packed lunch option!



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www.moveablefeastcolorado.com





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