

CHICKEN CABBAGE SALAD WITH MUSTARD



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Leftover Chicken, Diced	8 Oz	Fresh Squeezed Lemon Juice	2 Tsp.
Red Cabbage, Finely Sliced	1 Cup	Dijon mustard	1 Tsp.
Green Cabbage, Finely Sliced	1 Cup	Onion Powder	½ Tsp.
Green Onions, Thinly Sliced	¼ Cup	Celery Seeds	1 Tsp.
Salt and Fresh-Ground Black Pepper	To taste		
Approved Mayo	1 Tbsp.		



PREPARATION

- In a large mixing bowl, combine the diced leftover chicken, finely sliced red cabbage, finely sliced green cabbage, and thinly sliced green onions.
- Season the mixture with salt and freshly ground black pepper according to your preferences. Toss the ingredients to combine.
- In a separate bowl, prepare the dressing. Combine the approved mayo, freshly squeezed lemon juice, Dijon mustard, onion powder and celery seeds. Mix well until all the ingredients are incorporated and the dressing is smooth.
- Pour the dressing over the chicken and cabbage mixture.
- Gently toss the salad to ensure the dressing coats all the ingredients evenly.
- Taste and adjust the seasoning if necessary, adding more salt, pepper, or lemon juice as desired.
- Allow the Chicken Cabbage Salad to sit in the refrigerator for about 20-30 minutes before serving.
- Enjoy!