

JALAPENO CHICKEN SALAD



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Approved Mayonnaise	3/4 Cup	Red Bell Pepper, Seeded And Finely Chopped	1/2
Lime Juice	1 Tbsp.	Fresh Cilantro, Chopped	2 Tbsp.
Cooked Chicken, Shredded	3 Cups	Sliced Pickled Jalapeno Chili, Finely Chopped	1/4 Cup
Medium Celery Rib, Finely Chopped	1/2	To taste Salt and Pepper	To Taste
Small Red Onion, Finely Chopped	1/2		



PREPARATION

- In a mixing bowl, combine the approved mayonnaise and lime juice. Mix them together until you have a smooth dressing.
- In a larger mixing bowl, add the shredded cooked chicken, finely chopped celery, red onion, red bell pepper, fresh cilantro, and the finely chopped pickled jalapeno chili.
- Pour the dressing over the chicken and vegetable mixture. Gently toss everything together to ensure that the dressing coats all the ingredients evenly.
- Taste the salad and add salt and pepper according to your preferences.
- Cover the bowl with plastic wrap and refrigerate the jalapeno chicken salad for at least 30 minutes before serving.
- Serve and Enjoy!