CHICKEN SALAD STUFFED CUCUMBERS



SERVING SIZE



ITEM	QUANTITY	ITEM	QUANTITY
Pickling Cucumbers	4	Lemon Juice	1 Tsp.
Cooked Chicken Breast	16 Oz.	Chopped Green Onions	2 Tbsp.
Approved Mayonnaise	1/3 Cup	Garlic Powder	½ Tsp.
Chopped Celery	1/4 Cup	Salt and Pepper	To Taste

PREPARATION

- Cut each cucumber in half lengthwise.
- Use a spoon to scoop out the seeds, creating a hollow center for stuffing.
- In a bowl, combine the cooked chicken, mayonnaise, chopped celery, lemon juice, green onions, garlic powder, salt, and pepper.
- Mix well until all ingredients are evenly coated.
- Spoon the chicken salad mixture into the hollowed-out cucumbers.
- Press gently to ensure the filling stays in place.
- Arrange the stuffed cucumbers on a serving plate.
- Garnish with extra green onions or a sprinkle of black pepper, if desired.
- Enjoy!