SPICY CHICKEN SALAD



4



ITEM	QUANTITY	ITEM	QUANTITY
Cooked Chicken, Chopped	16 Oz.	Water	1 Tbsp.
Green Onions, Thinly Sliced	3	Lemon Juice	1 Tbsp.
Celery Stalk, Chopped	1	Homemade Sriracha Sauce	1 Tbsp.
Fresh Cilantro, Chopped	1/4 Cup	Salt and Pepper	To Taste
Approved Mayonnaise	½ Cup		

PREPARATION

- In a large bowl, add chopped cooked chicken, sliced green onions, chopped celery stalks, and fresh chopped cilantro.
- In a separate small bowl, whisk together approved mayonnaise, water, lemon juice, and Sriracha.
- Pour the spicy dressing over the chicken mixture.
- Season with salt and pepper to taste.
- Toss until everything is well coated and creamy.