## JAMAICAN JERK CHICKEN SALAD



## SERVING SIZE



ITEM	QUAN
Boneless, Skinless Chicken Breast, cooked and chopped	1 Lb.
Approved Mayonnaise	1⁄3 Cup
Celery Stalks, chopped or sliced	2
Fire-Roasted Red Peppers, chopped	2
Jamaican Jerk Seasoning	2 Tsp.
Salt and Pepper	To Taste

## **PREPARATION**

- In a large bowl, add chopped cooked chicken, celery, and roasted red peppers.
- Add mayonnaise and jerk seasoning to the bowl. Stir until everything is evenly coated.
- Add salt and pepper as needed. Adjust jerk seasoning if more heat or spice is desired.
- Serve immediately or refrigerate for 30 minutes to allow flavors to meld.