



AVOCADO CHICKEN SALAD COBBWICH

by Chef David Cocker

USING: REUVEN FULLY COOKED ALL WHITE 1/2" DICED CHICKEN

Prep & Cook Time: 25 minutes

Servings: 50

INGREDIENTS

100 pcs sliced bread, (toasted optional)
3 kg Reuven Fully Cooked All White 1/2" Diced Chicken (Product Code 13307)
8 pcs eggs, hardboiled & diced
2 cups (500 ml) bacon bits, chopped
3 pcs (6 cups) red onion, finely diced
6 cups (1.5 L) tomatoes, quartered
1/2 cup (125 ml) fresh chives, finely chopped
6 cups (180 g) fresh spinach, chopped
4 cups (900 g) Swiss cheese, shredded
Salt & Pepper to taste

Avocado Dressing

4 cups (1L) ranch dressing
8 pcs avocado, finely diced

PREPARATION

Avocado Dressing

In a large bowl mix ranch dressing and avocado, set aside.

Assembly

In second large bowl mix Reuven Fully Cooked All White 1/2" Diced Chicken, egg, bacon, red onion, tomatoes, chives, spinach and Swiss cheese.

Add avocado ranch dressing to the chicken mixture and fold together.

Season with salt and pepper to taste.

Build your sandwiches starting with the bottom slices. Spread chicken salad mixture and top with remaining slices.



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