



CHICKEN & APPLE SALAD SANDWICH

by Chef David Cocker

USING: REUVEN FULLY COOKED NATURAL PROPORTION SHREDDED CHICKEN

Prep & Cook Time: 30 minutes

Servings: 50

INGREDIENTS

6.25 lb Reuven Natural Proportion Shredded Chicken (Product Code 15807)
4 1/4 cup (450 ml) finely diced celery
4 1/4 cup (450 ml) diced peeled apple
8 pieces green onions, finely diced
4 1/4 cup (450 ml) light mayonnaise or mayonnaise
8 tsp (40 ml) lemon juice
3 tsp (15 ml) curry powder, (optional)
1 pinch salt
1 pinch pepper
100 bread slices

PREPARATION

In bowl, stir together celery, apple, green onion, mayonnaise, lemon juice, curry powder (if using), salt, pepper and chicken.

Spread half of the slices with filling. Top with remaining bread, pressing lightly. (Make-ahead: Place on rimmed baking sheet and cover with damp tea towel; cover tightly with plastic wrap and refrigerate for up to 24 hours.)

Cut each sandwich into 4 triangles or squares.

Tip: Serve a slice of tomato and lettuce.

