

# Summer Chicken Salad

July 27, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



One of the best parts of cooking, are the leftovers! I love having leftover chicken, you can shred it and go in many directions for re-use. My favorite way of eating leftover chicken is in a salad! Perfect for hot summer days too! This recipe is so easy you'll be making it in no time, let's get cooking!

Serves: 4 Total time: 15 minutes

·2 cups cooked chicken diced or shredded

- 2 cups seedless red grapes – halved
- 2 medium stalks celery - diced
- 2 scallions – chopped
- 2 cups of any greens – arugula, spinach, kale or mixed greens
- 1/2 cup sliced almonds - or slivered almonds, toasted
- 1 cup mayonnaise
- Salt and pepper to taste

In a large bowl gather your diced or shredded chicken, add in grapes, celery, scallion, almonds. Season with salt and pepper and add in mayonnaise, mix well until all are incorporated. Its that easy! But this recipe can be adjust many ways! You can use turkey or even leftover shrimp. If you don't have any left over chicken you can grill or poach off some chicken, let it cool and do the same steps.

If no grapes, strawberries and blueberries work just as great. Adding any peppers or veggies like peas, broccoli, asparagus cut down into small pieces work great too. You can sub the almonds for walnuts, pecans, pistachios work great! Really personalize your meal. You can eat this wonder between breads like baguette, croissant, rolls or slice bread. Crackers work great too! If you don't want the bread you can top your greens with this salad and it will still be delicious! No mayo no worry, Greek yogurt or sour cream do the trick too! Options are endless. Leave in fridge until ready to serve, Enjoy!