

nutty chicken salad sandwich



Total Time: **10 minutes**

Prep Time: **5 minutes**

ingredients (Servings: 4 large sandwiches (6 small ones))

3 cups cooked boneless chicken, cubed
(leftover chicken with skin removed)

1/2 cup celery, thinly sliced

1/4 cup green bell pepper, diced

1/2 cup red grapes, cut into halves (or 1/4
cup raisins)

1/4 cup walnut pieces, toasted (or your
favorite nut)

1/4 cup scallions, sliced

1/4 cup cucumber, peeled, seeded and diced

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Juice of half a lemon

2 teaspoons honey

1 teaspoon dried basil (or 2 teaspoons fresh
basil)

1 teaspoon dried thyme (or 2 teaspoons
fresh thyme)

One 8-oz. container plain yogurt (see Chef's
Note below)

1 loaf of French or Italian style bread (about
12" long)

4 slices of lettuce

1 tomato, cut into 8 slices

Salt and pepper, to taste

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directions

step 1: Place chicken, celery, green bell pepper, grapes or raisins, walnuts, scallions and cucumber in a large bowl and gently toss.

step 2: Place the lemon juice, honey, basil, thyme and yogurt, plus salt and pepper if desired, in a small bowl and whisk together until smooth.

step 3: Pour the yogurt mixture, from Step 2, over the chicken and toss until combined.

step 4: Split bread in half lengthwise and

spread bottom half with the chicken salad. Place the lettuce and tomatoes on the top half.

step 5: Place the top half of the loaf of bread on the bottom half and slice into the desired number of sandwiches.