



Rotisserie Chicken Salad



Ingredients

- 3 lb. bag Defrosted, ProView Pulled Rotisserie Season Chicken (#10404)
- ½ cup Small, diced onions
- ½ cup Small, diced celery
- 2 cups Hellmann’s Mayonnaise
- ¼ cup Dijon Mustard
- 1 tsp. Chopped Parsley

Directions

1. Remove defrosted Rotisserie Chicken from bag, put in large mixing bowl, pull apart until pieces are separated.
2. Add small, diced onions and celery to bowl with chicken, toss well to combine.
3. Add mayo and mustard to bowl, mix well. Adjust mayo and mustard to desired consistency.
4. Garnish with chopped parsley. Hold in refrigerator.
5. Serve with crackers, sandwich style or with a salad.

* All ovens vary slightly in temperature. All product should be heated to 165°F degrees internal temperature.

**This recipe can be modified to fit your program*