



Rotisserie Chicken Salad Sandwiches

Makes: 4 sandwiches
Total Time: 20 minutes

1/3 cup mayonnaise
1 tbsp Dijon mustard
1 tsp apple cider vinegar
1/4 tsp hot sauce
2 tsp soy sauce
1 tsp maple syrup

2 cups rotisserie or left-over chicken, shredded
2 scallions, finely chopped
2 celery stalks, diced, plus 1/4 cup roughly chopped celery leaves
1/2 apple (Granny Smith, Gala or Pink Lady), halved, cored and diced
1/2 cup cashews or peanuts, salted and roasted chopped, optional
1/3 cup red or black seedless grapes, quartered
1 tablespoon fresh herbs, such as basil, parsley, chives, or mint
8 Bibb lettuce leaves
8 slices multigrain bread or crusty sourdough, toasted
Kosher salt
Black pepper, freshly cracked

In a large bowl, whisk together the mayonnaise, mustard, vinegar, hot sauce, soy sauce, maple syrup, and salt and pepper to taste.

Add the chicken, scallions, celery, celery leaves, apple, roasted nuts if using, grapes and herbs to the dressing and stir to combine. Taste and season with additional salt and pepper as desired.

Make sandwiches with the toasted bread and Bibb lettuce.