



# Rotisserie Chicken Salad with Charred Scallion Dressing

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

## Ingredients

- 5 ounces country-style bread, torn into 1-inch pieces
- 10 tbsp extra-virgin olive oil, divided
- 2 scallions
- Kosher salt, freshly ground pepper
- 2 tbsp fresh lemon juice
- 2 tbsp unseasoned rice vinegar
- 1 tbsp Dijon mustard
- 1 tbsp mayonnaise, preferably Hellmann's (Best Foods)
- 1 small rotisserie chicken, meat pulled from bones and shredded
- 6 radishes, trimmed, cut into wedges
- 1 head of Bibb lettuce, leaves separated
- 1 avocado, sliced, divided

## Instructions

Preheat oven to 450°F. Toss bread and 3 tablespoons oil on a rimmed baking sheet; season with salt and pepper. Bake until golden and crisp around the edges, 8–12 minutes; let croutons cool.

Meanwhile, separate scallion whites from greens. Finely chop whites; place in a large bowl. Finely chop greens. Heat 1 tablespoon oil in a small skillet over medium. Cook greens, stirring often, until blackened around edges and crisp, about 3 minutes. Scrape into bowl with whites, then whisk in lemon juice, vinegar, mustard, and mayonnaise; season with salt and pepper. Gradually whisk in remaining 6 tablespoons oil.

Pour half of dressing into a small bowl; set aside. Add chicken, radishes, and croutons to bowl with remaining dressing and toss to coat.

Arrange lettuce and half of avocado on a platter; season with salt and pepper. Drizzle with 3 tablespoons reserved dressing; top with chicken salad. Tuck remaining avocado around; season with salt and pepper. Drizzle with remaining dressing.

*Recipe by Bon Appetit*