



Creative Kitchens

Personal Chef Service

Summery Chicken Salad

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- 3 Lb. cooked Chicken
- 1 Cup Kraft Mayonnaise
- 3 Slices (1 small can) fresh pineapple chopped
- 3 small green onion chopped (use 3/4 including green)
- 1/4 cup chopped fresh chives
- 1/2 cup chopped yellow onion
- 1 cup diced celery
- 2 tsp. salt and pepper to taste
- 2 tsp. Lavender honey (or other infused flower honey)

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Coarsely chopped cooked chicken and add celery, onions, chives and pineapple. Combine Mayonnaise, honey, approximately 2 tsp. pineapple juice. Toss with chicken mixture and salt and pepper to taste. Cover and refrigerate.

Rosemary Crstinis: Slice a baguette loaf of French bread into 1/2 inch slices. Place 1/4 cup extra virgin olive oil into a small bowl. Chop 1/2 tsp. fresh rosemary into oil. Reserve end of rosemary stem to brush infused oil onto cut French bread. Toast in 350° oven 15 minutes, flip and toast an additional 5 min. until crusty.

When ready to plate arrange a bed of leaf lettuce, top with a large scoop of chicken salad. Arrange around the perimeter of the plate green grapes, red grapes and strawberries, melon slices or other fresh fruit. Place rosemary Crstinis upright into chicken salad.

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Creative Kitchens • 167 Walosi Way • Loudon, TN 37774 • 865.458.0477 • recipes@cooks4u.com

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