

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together ♥

Bubbie's CHICKEN SALAD

Creamy ♥ Flavorful ♥ Family Favorite!



A simple, creamy and delicious chicken salad with tender chicken, crisp celery, and a blend of seasonings. Perfect for sandwiches, wraps, crackers, or served on a bed of greens!

♥ INGREDIENTS ♥

- 3 cups cooked chicken breast, chopped (baked, rotisserie, or leftover)
- 1/2 cup celery, finely chopped
- 1/4 cup red onion, finely diced
- 3/4 cup mayonnaise
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp rotisserie chicken seasoning (or to taste)
- 1/2 tsp black pepper (or to taste)
- 1/2 tsp sea salt (or to taste)
- 1 tbsp lemon juice (optional)



♥ DIRECTIONS ♥

1. **Cook the Chicken:** Bake chicken breasts at 375°F (190°C) for 20–25 minutes, or until fully cooked (internal temp 165°F). Let cool completely, then chop or shred.
2. **Prepare the Ingredients:** Chop the celery and red onion.
3. **Make the Dressing:** In a large bowl, add mayonnaise, garlic powder, onion powder, rotisserie chicken seasoning, black pepper, salt, and lemon juice. Stir until well combined.
4. **Combine:** Add the chopped chicken, celery, and red onion to the bowl. Mix gently until everything is evenly coated.
5. **Adjust Seasoning:** Taste and adjust salt, pepper, or add more seasoning if desired.
6. **Chill & Serve:** Cover and refrigerate for at least 30 minutes before serving for the best flavor.

BUBBIE'S TIP:

Add chopped apples, dried cranberries, or pickles for a sweet or tangy twist! ♥

♥ SERVING IDEAS ♥

- On a croissant or hoagie roll
- In a tortilla wrap
- With crackers
- Over a bed of greens
- In a lettuce cup (low-carb option)



Scan to Download This Recipe!

www.BubbiesSpace.com

@bubbiesspace Bubbie's Space