

Chicken Salad Sandwich with Apples & Pecans



This chicken salad recipe incorporates fresh and dried fruit and heart healthy nuts, which pack an extra shot of nutrients, flavor, and fiber into your lunch!

YIELD 6 SERVINGS	PREP TIME 10 MIN	TOTAL TIME 35 MIN
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INGREDIENTS

1 lb.	Chicken Breast, boneless, skinless
1 Tbsp	Salt-free Seasoning of choice (see chef's notes)
1 Tbsp	Mayonnaise, light
½ cup	Yogurt, plain, low-fat
2 tsp	Mustard, Dijon or Creole
2 Tbsp	Apple Cider Vinegar
2 each	Celery Stalk, diced small
¼ cup	Pecans, chopped
1 each	Apple, diced small
2 Tbsp	Raisins
¼ tsp	Kosher Salt
To Taste	Black Pepper
To Serve:	
6 each	Whole Wheat Sandwich Thins
½ medium	Cucumber, thinly sliced
1 cup	Baby Spinach

CHEF'S NOTES

Salt-free lemon pepper, curry powder, or creole seasoning are some delicious options for seasoning your chicken while being mindful of excess sodium typically found in store-bought blends. Check the nutrition label or make your own blend of dried herbs & spices to keep on hand.

Put the cooked chicken in the refrigerator while prepping the rest of the ingredients for a quicker cool down process. This recipe can also be made even quicker with leftover cooked chicken.

You could also serve on a slice of whole wheat toast, on whole grain crackers, or on top of greens for a tasty salad.

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Trim and cut chicken breast into bite sized pieces, and season with salt-free seasoning of choice.
3. Heat a medium **nonstick** sauté pan over medium-high heat, and gently spray with cooking oil. Once hot, add the chicken cubes and cook, flipping once, until the chicken is golden brown and reaches an internal temperature of 165°F, about 5-8 minutes. Remove the chicken from the pan and if desired, cut the chicken into smaller pieces for a shredded texture. Set aside to cool.
4. While the chicken is cooling, in a large bowl, combine the mayonnaise, yogurt, mustard, vinegar, celery, pecans, apple, raisin, salt and pepper. Mix the ingredients until combined. Add the cooled chicken and continue to fold together until well mixed. Set aside.
5. Assemble each sandwich by topping half a sandwich thin with ½ cup of the chicken salad, sliced cucumber and baby spinach, top with the remaining half of the sandwich thin.

Nutrition Facts

6 servings per container

Serving Size 1/2 cup chicken salad, one sandwich (230 g)

Amount per serving

Calories 280

% Daily Value *

Total Fat 7g	9%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 55mg	19%
Sodium 390mg	17%
Total Carbohydrate 32g	12%
Dietary Fiber 7g	24%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 24g	48%
Vitamin D 0.02mcg	0%
Calcium 60mg	5%
Iron 0.74mg	4%
Potassium 500mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe adapted from *Health meets Food: Creamy Chicken Salad with Apples and Raisins* (4/30/20)

