

# CHICKEN SALAD CROISSANT

F EASY

Last Modified: 07/20/2016

PREP: 20 Min  
COOK: N/A  
REFRIGERATED

SANDWICH

MAKES: 6 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Chicken Breast Meat (Bite Sized)	Shredded
6	Large	Croissants	Halved
1 1/4	Cups	Mayonnaise (Hellmann's)	
1/2	Cup	Celery	Thin Sliced
1	Cup	Seedless Red Grapes (Firm)	Halved
3/4	Cup	Unsalted Cashew Pieces	Coarse Chop
1	Tbsp	Mrs. Dash Seasoning	
1/2	Tsp	Celery Salt	
1 +/-	Pinches	Sea Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
6 +/-	Pinches	Hungarian Sweet Paprika	Garnish

## PREPARATION

<b>FACTOID</b>	This Chicken Salad is GREAT whether on a Croissant or a Crusty Roll! Adjust the Grapes to your tastes. Friends give this rave sandwich reviews on a hot summer day out on the sunny deck with a glass of great Wine.
<b>TOOLS</b>	1) Medium Mixing Bowl
<b>PREP</b>	<b>DISH</b> 1) Cut the Celery into 1/4" wide strips, slice very THIN and set aside. 2) Slice the Grapes in half lengthwise and add them on the Celery. 3) Coarsely chop the Cashew Pieces and add them on the Celery.
<b>1</b>	<b>CHICKEN SALAD:</b> In a medium mixing bowl, thoroughly mix the Mayonnaise, Celery, Cashews and Mrs. Dash Seasonings together. Let the mixture set for 30 minutes to allow the flavors to marry. Season to taste with Sea Salt and ground Black Pepper.
<b>2</b>	<b>CHICKEN SALAD:</b> Lightly fold in the Shredded Chicken and Grapes, just until everything is evenly coated.
<b>SERVE</b>	<b>BUILD THE SANDWICH:</b> Split the Croissants lengthwise, Place a large Leafy Lettuce Leaf on the bottom, spoon on the Chicken Salad and sprinkle lightly with Paprika. Top with the Croissant top. Serve with thin slices of RIPE Tomatoes, Dill Pickle Spears and Sweet Pepper Rings on the Side.