

MONSTER CHICKEN SALAD SANDWICH RECIPE

Ingredients:

- 2 cups Chicken breasts, cooked (store-bought rotisserie chicken would work well too.)
- 1/3 cup Celery, finely chopped
- 1 hard boiled egg, chopped
- 2/3 cup Mayonnaise
- 1 Tablespoon Cherchies® Champagne Mustard
- 1/3 cup sweet pickle relish
- 1/4 tsp pepper, fresh ground
- 1/4 tsp salt
- 1/2 cup chopped grapes (optional)
- 1/4 cup chopped pecans (optional)
- Slices of cheddar cheese (you could use American cheese slices)
- Rolls of your choice
- Romaine lettuce, washed and separated
- Large olives stuffed with pimentos for the eyes
- colorful toothpicks for the eyes

1. Place the cooked chicken in a food processor and pulse until the chicken is chopped. (Coarsely hand chopping the chicken will work just as well). Place the chicken into a medium bowl.
2. Add the remaining ingredients to the bowl and stir. Set aside.
3. Separate, wash, and pat dry the lettuce. Set aside. Place slices of cheese on a cutting board and with a sharp knife, cut “teeth” triangles into cheese. Save cut-outs for another recipe. .
4. To a sliced roll, add the cheese “teeth”, lettuce, and a generous dollop of chicken salad.
5. Place the other roll half over the chicken salad.



10/29/19

Monster Chicken Salad Recipe

Author: Cherchies® Specialty Foods

6. Insert toothpicks into olives to create monster eyes and insert the eyes into the top of the roll. That's it! Enjoy!

**Note- Grapes and pecans would be a nice addition to the chicken salad. Even though I LOVE chicken salad made that way, our children usually balk at the thought, so I leave them out. How cute would these be made into sliders? (Switch up the regular sized rolls for slider buns and use smaller olives).