

Chicken Salad

Amount	UOM	Ingredient
7-8	Ounces	Leftover Chicken or Turkey, diced
1/3	Cup	Hellman's Real Olive Oil Mayonnaise
1 ½ - 3	Tsp	Worchestershire Sauce
2		Green Onions, minced
2		Celery stalks, chopped fine
2	Cloves	Minced Roasted Garlic or half if using raw Garlic
2	Tbsp	Roasted Red Pepper, chopped
1	Tbsp	Sun-dried Tomatoes, chopped fine
2-3	Tbsp	Cilantro, snipped
1	Tbsp	Sweet Green Relish
1/2	Tsp	Sriracha Sauce
¼ - ½	Tsp	Himalayan Sea Salt, Clubhouse Spicy Pepper Medley, Black Pepper to taste
		Optional: Lemon Zest
		Optional: Chopped Pineapple and a touch of Curry Powder to taste

1. Add diced meat and minced veggies into a mixing bowl.
2. Measure lower range amounts of remaining ingredients. Add to the bowl and combine well.
3. Taste. Re-season as necessary, adding more Worchestershire, Cilantro and spices to taste.
4. Serve on toast or scoop on top of green salad.