



Salads are a staple dish in almost any household. A salad could be simple or it could be layered with different textures and flavors. This chicken salad recipe layers juicy, meaty grilled chicken with crunchy tomatoes, grapes and celery. To top it off, the sweetness of the toasted onion cranberries and grapes perfectly balances the tartness of the fresh vegetables and the umami flavors of the meat. This salad can be eaten on its own or on a sandwich!



SNI Organic Parsley

Chicken Salad Pita Bread Bites

Ingredients as Prepared	Grams
Grilled Chicken Breast, cubed	442
Mayonnaise	135
Red Grapes, halved	130
Celery, chopped	81
Dried Cranberries	40
Lemon juice	15.5
Sugar	10.25
SNI Organic Onion Powder	8.5
SNI Organic Garlic Powder	3.4
Salt	2
SNI Organic Parsley Flakes	1.6

Instructions:

1. Mix lemon juice with sugar to create a paste-like consistency.
2. Mix in salt, garlic, powder, parsley, and mayo. Set aside.
3. In a separate bowl, combine cubed grilled chicken, celery, grapes and dried cranberries.
4. Transfer the mayo mixture to the dry ingredients and mix well.
5. Refrigerate for 30 minutes and serve.