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Everything *Herbal*

— BY CHERYL JABZ —

Bubbie's

CHICKEN SALAD



*Creamy,
Flavorful &
Perfect for
any meal!*



A simple, creamy and flavorful chicken salad made with tender baked chicken, crisp celery, onion, and a blend of herbs and seasonings. Perfect for sandwiches, wraps, crackers, or served on a bed of greens.



INGREDIENTS

- ♥ 3 cups cooked chicken breast, chopped (baked or shredded)
- ♥ 1/2 cup celery, finely chopped
- ♥ 1/4 cup red onion, finely diced
- ♥ 3/4 cup mayonnaise
- ♥ 1/2 tsp garlic powder
- ♥ 1/2 tsp onion powder
- ♥ 1 tsp Rotisserie Chicken Seasoning (or to taste)
- ♥ 1/4 tsp black pepper (or to taste)
- ♥ 1/4 tsp sea salt (or to taste)
- ♥ 1 tsp lemon juice (optional)
- ♥ 1 tbsp fresh parsley, chopped (optional)
- ♥ Pinch of dried dill or Italian herbs (optional)

MAKE IT YOUR OWN!

Add grapes, dried cranberries, chopped apples, or chopped pickles for a sweet or tangy twist!



DIRECTIONS

- 1 **Cook the Chicken:** Bake chicken breasts at 375°F (190°C) for 20–25 minutes, or until fully cooked (internal temp 165°F). Let cool completely, then chop or shred.
- 2 **Prepare the Veggies:** Finely chop the celery and onion.
- 3 **Mix the Dressing:** In a large bowl, add mayonnaise, garlic powder, onion powder, Rotisserie Chicken Seasoning, black pepper, salt, lemon juice, and herbs (if using). Stir until well combined.
- 4 **Combine:** Add the chopped chicken, celery, and onion to the bowl. Mix gently until everything is evenly coated.
- 5 **Adjust Seasoning:** Taste and adjust salt, pepper, or add more herbs if desired.
- 6 **Chill & Serve:** Cover and refrigerate for at least 30 minutes before serving for the best flavor.

TIP



Chicken salad tastes even better the next day after the flavors have had time to blend!



SCAN ME!



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GOODNESS!



PREP TIME
15 min



COOK TIME
25 min



CHILL TIME
30 min



SERVINGS
6



GREAT FOR
Lunch, Meal Prep,
Picnics & More!



Simple. Natural. Handmade.

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