



Rotisserie Chicken Salad' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 10 Entrée Salads' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 2 lb. [Reser's® Rotisserie Chicken Salad Base](#) (71117.14743)
- 2 lb. Rotisserie chicken or turkey, shredded
- 5 heads Butter lettuce, leaves separated
- 10 Roma tomatoes, quartered
- 2 English cucumbers, half peeled and sliced
- 2 cups Slivered almonds, toasted
- Extra virgin olive oil

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. Mix the chicken or turkey with the Reser's Rotisserie Chicken Salad Base.



2. Separate lettuce leaves, slice tomato into wedges and slice cucumber.
3. Arrange lettuce on the 10 plates and top with 6 oz of chicken salad.
4. Garnish with tomato wedges and cucumber slices.
5. Drizzle extra virgin olive oil over tomatoes and cucumbers.
6. Sprinkle almonds over salad and serve.