



Chaat Masala Chicken Salad

Yield: 14 each entrée portions

Ingredients:

- 5 lbs bag [Reser's® Simply Chicken Salad](#) (71117.11357)
- 2 Tbsp Chaat masala
- 2 each Lemon, zested
- ½ cup Cilantro, roughly chopped
- 1 cup Red onion, julienned, ¼ cup reserved for garnish
- 14 pieces Naan bread, grilled to golden brown with ghee
- ½ cup Ghee, softened
- Lemon zest to garnish

Directions:

1. In a medium bowl, mix the Reser's Simply Chicken Salad with chaat masala, lemon zest, cilantro, and red onion.
2. Place the salad in a container and refrigerate for at least 4 hours before serving.
3. To serve, place 6 oz of the chaat masala chicken salad and garnish with fresh lemon zest and julienned red onion.
4. Serve with wedges of grilled Naan bread.