Citrus Chicken Salad

Servings: 6

Ingredients

- 2 (10 ounce) cans chicken, drained
- ¹/₄ cup onion, finely chopped
- 2 small oranges, peeled and chopped
- ¹/₂ cup red or green cabbage, thinly sliced

- 2 tablespoons cilantro, finely chopped
- ¹/₂ cup mayonnaise
- Optional: chopped peanuts, white beans

Instructions

STEP 1: Combine all ingredients in a large mixing bowl. Mash in white beans if desired.

STEP 2: Serve as a salad over fresh greens, on whole grain bread as a sandwich or in a lettuce leaf as a wrap. Top with peanuts if desired.





- Reduce Food Waste: When using fresh soft herbs, use the stems, too they have the same flavor as the leaves with added crunch!
- **Try this!** Replace some of the mayonnaise with Greek yogurt or mashed avocado for extra nutrients.



Per Serving: 320 Calories I 6g Carbs I 4g Sugar I 1g Fiber I 21g Fat (4.5g Sat Fat) I 25g Protein I 570mg Sodium For more recipes and nutrition information, visit capitalareafoodbank.org/recipes

Diet: Gluten-Free