

Italian Chicken Salad Sandwich

Makes 5 1/2 to 6 cups

6 servings

Ingredients

- *For the chicken salad*
- 2 1/2 pounds bone-in, skin on chicken breasts (2 large or 3 medium, or 1 rotisserie chicken)
- 1/2 cup diced celery
- 1/2 cup diced roasted red pepper
- 1/2 cup slivered almonds, toasted
- 1/3 cup sliced red onion
- Handful chopped fresh parsley leaves
- 6 sandwich rolls like ciabatta, or croissants

- *For the vinaigrette*
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon granulated sugar
- 1/2 teaspoon salt
- Freshly ground black pepper
- 1/4 cup olive oil

Directions

1. *Make the chicken salad:* Use a rotisserie chicken, or rub some olive oil over fresh chicken breasts, and season with salt and pepper. Place the chicken on a rimmed baking sheet and roast the chicken breasts in a 425* oven until cooked through about 30 minutes. Set the chicken aside until cool enough to handle. Remove the skin and bones and shred the meat.
2. *Make the vinaigrette:* Place the vinegar, mustard, sugar, salt, and pepper in a small bowl and whisk to combine. Whisking continuously add the oil in a steady stream, pour the vinaigrette over the chicken salad and toss to coat.

Recipe adapted from the kitchn