

July 18, 2018
Chicken Salad Pockets

Ingredients:

- 2 c. cubed cooked chicken breast
- 1 medium cucumber, seeded and chopped
- 1 medium tomato, seeded and chopped
- 3 green onions, thinly sliced
- ¼ c. lemon juice
- 3 Tbsp. Canola oil
- 2 garlic cloves, minced
- 1 tsp. Sugar
- ½ to 1 tsp. dried basil
- 2 c. shredded red leaf lettuce or romaine
- 4 6” pita breads, halved

Directions:

In a bowl, combine the chicken, cucumber, tomato and onions. In a small bowl, combine lemon juice, oil, garlic, sugar and basil; mix well. Pour over chicken mixture and toss to coat. Cover and refrigerate for 2 hours. Just before serving, add lettuce and toss to coat. Spoon about ½ cup into each pita half.

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