

**EXTENSION FAMILY AND CONSUMER SCIENCES PROGRAM
BRADFORD COUNTY COOPERATIVE EXTENSION SERVICE
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Loaded Chicken Salad with Greek Ranch Dressing

INGREDIENTS

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|---|---|
| 2 to 3 cups shredded chicken | 1 small carrot peeled and grated or shredded |
| 2 green onions, sliced | 2 large stalks of celery, peeled finely diced |
| 1 red bell pepper, roasted, peeled, seeded and diced | 1 very small red onion, diced |
| 1 yellow bell pepper, roasted, peeled, seeded and diced | kosher salt and fresh ground black pepper, if needed. |

DIRECTIONS

1. Combine the first 7 ingredients in a large bowl. Mix in as much of the Greek Yogurt ranch mayo as you desire.
2. The Secret - Cover the bowl with plastic wrap and refrigerate for at least 2 hours (I refrigerate it overnight) before serving to allow the flavors of the chicken salad and yogurt ranch to really blend or shall I say 'sing'? Because it really does sing! You'd be amazed at the difference it makes, not unlike beef stew eaten the day after it's cooked. Season it with extra salt and pepper after letting it chill, if need be.