

RECIPE  LION

# Summer FUN



**19 Wonderful Chicken Salad Recipes**

## Summer Fun: 19 Wonderful Chicken Salad Recipes

Copyright 2010 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.  
When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – [www.primecp.com](http://www.primecp.com)

Letter from the Editors

---

Dear Cooking Enthusiast:

Now that summer is here, so are cookouts with friends and family. What a wonderful tradition to enjoy the warm weather together! There are few greater pleasures than cooking outside while everyone enjoys the sun and fine weather. It's a wonderful habit to bring a dish to a cookout, but what to make? Chicken salad is always a great choice, but where to find an easy chicken salad recipe?

This collection of 19 wonderful chicken salad recipes includes spicy and fruit-filled recipes, cold chicken salad recipes, an almond chicken salad recipe, some basic chicken salad recipes and more. Chicken salad is a favorite for the whole family, especially during the summer. Get the family out of the house and into the back yard to do some outdoor cooking this summer.

For more delicious chicken salad recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a great summer filled with family fun!

Sincerely,

*The Editors of RecipeLion*

<http://www.RecipeLion.com/>

[Blog.RecipeLion.com](http://Blog.RecipeLion.com)

## Table of Contents

<b>Chicken Salad Recipes with Fruit.....</b>	<b>6</b>
Apple Juice Chicken Salad.....	6
Cherry Chicken Salad.....	7
Peachy Chicken Salad.....	8
California Chicken Salad.....	9
Sunshine Chicken Salad.....	10
<b>Spicy Chicken Salad Recipes.....</b>	<b>11</b>
Chieng Mai Chicken Salad.....	11
Adesh’s Chicken Curry Rice Salad.....	13
BBQ Ranchero Chicken Salad.....	14
Buffalo Chicken Salad.....	16
Cajun Chicken Salad.....	17
Mexican Chicken Salad.....	18
<b>Easy Chicken Salad Recipes.....</b>	<b>20</b>
Simple Tasty Chicken Salad.....	20
Easy Chicken Salad.....	21
Best Chicken Salad Ever.....	22
Hellen’s Chicken Salad.....	23
<b>Other Great Chicken Salad Recipes.....</b>	<b>24</b>
Almond Chicken Salad.....	24
Artichoke Chicken Salad.....	26

Baked Chicken Salad ..... 27

Creamy Chicken Salad..... 28

## Chicken Salad Recipes with Fruit

### Apple Juice Chicken Salad



Miss that comfort of apple juice that you had a child? Well here it is again but this time in chicken salad! This simple chicken salad recipe is so easy to make that a beginner cook should be able to make it with ease. Try it out tonight!

#### ***Ingredients***

- 3 cups chicken breast (cubed)
- 1 cup pineapple (diced)
- $\frac{1}{2}$  cup celery (diced)
- $\frac{1}{2}$  cup mayonnaise
- 2 tablespoons sweet relish
- 2 tablespoons sweet onion (minced)
- 2 tablespoons apple juice

#### ***Instructions***

1. Combine all ingredients in a bowl until well combined.
2. Chill for 24 hours.
3. Serve chilled with greens.

## Cherry Chicken Salad

Want to know how to make chicken salad? Well this excellent cherry chicken salad recipe will show you exactly how to do it. The sweetness of the cherries makes this dish one to remember. Try it out!

**Serves: 6**

### **Ingredients**

- 1/2 cup mayonnaise
- 1 tablespoon orange, apple or pineapple juice
- 1 teaspoon soy sauce
- 1/4 teaspoon ground ginger
- 2 cups pitted fresh cherries, halved
- 2 cups cubed, cooked chicken or turkey
- 1 cup cubed, medium-sharp Cheddar cheese
- 1/2 to 3/4 cup diagonally sliced celery
- 1/3 cup sliced green onion with tops
- Lettuce leaves
- Bing cherries

### **Instructions**

1. Combine mayonnaise, juice, soy sauce and ginger. Mix well.
2. Combine cherries, chicken or turkey, cheese, celery and onion; toss.
3. Spoon salad mixture over lettuce leaves.
4. Serve with mayonnaise mixture.

## Peachy Chicken Salad



Try this interesting twist on classic chicken salad that includes grapes, peaches and pecans. The sweetness from the fruit and the crunch of the nuts is the perfect combo for a delicious chicken salad sandwich.

### ***Ingredients***

- 1/3 cup mayonnaise
- 2 tablespoons milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon dried tarragon or 1 teaspoon fresh tarragon, chopped
- 2 1/2 cups cooked chicken, cubed
- 1 cup seedless red grapes, halved
- 1 cup frozen tiny peas, thawed
- 2 large peaches, peeled and chopped
- 1 cup pecan halves, toasted
- Lettuce leaves, optional

### ***Instructions***

1. In a large bowl, combine first five ingredients and blend well. Add chicken and toss to coat.
2. Stir in grapes, peas, peaches and pecans.
3. Serve in lettuce-lined bowl if desired.



## California Chicken Salad

Looking for something flavorful to enjoy after catching the big wave in Malibu? Well how about some Californian chicken salad? This is a basic chicken salad recipe with a little twist of California. Try it out today!

### *Ingredients*

- 2 1/2 cups shredded cooked chicken
- 1/2 cup reduced-fat mayonnaise
- 2 tablespoons nonfat plain yogurt
- 1 1/2 teaspoons cider vinegar
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1/3 cup chopped fresh cilantro
- 2 tablespoons lime juice
- 1 1/2 cups peeled ripe melon chunks
- 1 1/2 cups peeled cucumber chunks
- 1 1/2 cups green grapes

### *Instructions*

1. Combine chicken, melon, cucumber and grapes in a bowl.
2. In separate bowl whisk the remaining ingredients together to make the dressing.
3. Add the chicken and fruits to the dressing and toss to mix.

## Sunshine Chicken Salad

This chicken salad recipe will brighten your day. This recipe has everything: salty, sweet and crunchy! You will never make another chicken salad recipe again.

**Serves: 4**

### **Ingredients**

- 1 package (1 oz.) dry Ranch Salad Dressing Mix
- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{2}$  cup yogurt
- $\frac{1}{4}$  cup honey
- 2 cups cooked chicken, cubed
- 1 cup celery, sliced
- 1 can (8 oz.) pineapple chunks, drained
- 1 can (8 oz.) sliced water chestnuts, drained
- 1 and  $\frac{1}{2}$  cups seedless red grapes
- $\frac{1}{2}$  cup slivered almonds, toasted

### **Instructions**

1. Combine dressing mix, mayonnaise, yogurt and honey. Chill 30 minutes.
2. Place remaining ingredients except almonds in a bowl. Toss with dressing. Sprinkle with almonds.

## Spicy Chicken Salad Recipes

### Chieng Mai Chicken Salad



This spicy Chinese style chicken salad is so good that you'll mark it as your favorite chicken salad recipe right after the first bite! The red chilies are what make it so especially spicy and delicious!

**Serves: 6**

#### **Ingredients**

- 1 pound ground chicken
- 1 stalk fresh lemon grass, finely chopped
- 3 kaffir lime leaves, rehydrated and finely chopped
- 3-6 red Thai chilis
- ¼ cup fresh lime juice
- 1-2 tablespoons fish sauce
- 1 tablespoon ground roasted rice
- 1 green onion, chopped
- 6-8 sprigs cilantro, chopped
- 12 mint leaves, chopped
- 1 teaspoon ground red chili peppers
- Lettuce leaves or cabbage squares
- Green onions, sliced
- Mint leaves

#### **Instructions**

1. Cook chicken in a little water in skillet (no oil), stirring constantly.
2. Set chicken aside to cool. In a bowl combine chicken, lemon grass, kaffir lime leaves, chopped red chili peppers, lime juice, and fish sauce and mix well.

3. Stir in ground roasted rice, green onion, chopped cilantro, and chopped mint leaves.
4. Transfer to a platter and serve at room temperature with lettuce leaves.
5. Garnish with green onions and mint leaves.
6. **To prepare ground roasted rice**, place rice in a heavy pan over medium heat.
7. Carefully brown the rice until very dark brown. Set aside to cool.
8. Place in blender or spice mill and reduce to a fine powder. Store in an airtight container.

## Adesh's Chicken Curry Rice Salad

Tired of the same old salad every day? Well try this exciting and easy curry chicken recipe to make a rice salad like nothing you've ever had before! You'll love the unique flavor of this unexpected dish. Nothing like something new, Adesh always says.

**Serves: 4**

### Ingredients

- $\frac{1}{2}$  cup plain yogurt
- 3 tablespoons curry powder, divided
- 1 clove garlic, minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon ground red pepper
- 4 boneless, skinless chicken breasts
- 3 cups cooked rice (cooked in chicken broth), cooled
- 1 medium-size red pepper, julienned
- $\frac{1}{2}$  medium-size red onion, sliced
- 1 cup snow peas, julienned
- 2 green onions, sliced
- $\frac{1}{3}$  cup raisins
- $\frac{1}{4}$  cup unsalted, peanuts, chopped
- $\frac{1}{4}$  cup prepared light Italian dressing

### Instructions

1. Combine yogurt, 2 tablespoons curry powder, garlic, salt and ground red pepper in medium bowl; mix well.
2. Place chicken in refrigerator. Grill or broil chicken and cut into strips; refrigerate.
3. Combine rice, remaining 1 tablespoon curry powder, red pepper, red onion, snow peas, green onions, raisins and peanuts; mix well.
4. Cover and refrigerate one hour. Pour dressing over salad; toss.
5. To serve, place chicken strips over salad.

## BBQ Ranchero Chicken Salad

Looking for some more spice from your chicken salad recipes? Well this BBQ Ranchero Chicken Salad is sure to give you the kick you need. If you love chicken salad and barbecue, this recipe may be your dream come true!

**Serves: 6**

**Cooking Time: 12 min**

### **Ingredients**

- 6 skinless, boneless chicken breast halves (about 1-1/2 pounds)
- 1/2 cup barbecue sauce
- 1 10 oz. package of torn mixed salad greens (6 cups packed)
- 2 medium tomatoes, chopped
- 1 to 1/2 cups (6 oz.) jalapeno cheese (or your favorite)
- 1 small red bell pepper, cut into short, thin strips
- 1 can (11 oz.) whole kernel corn, drained
- 1/2 cup canned black beans, rinsed and drained
- 1 can (2.5 oz.) sliced ripe olives, drained
- 2 green onions, thinly sliced
- 1 cup fat free bottled ranch dressing
- 1 teaspoon chili powder
- 3/4 teaspoon ground cumin

### **Instructions**

1. Brush both sides of chicken with barbecue sauce.
2. Grill or broil about 5 inches from heat source 6 minutes per side, or until juices are clear.
3. Meanwhile, in a large bowl, combine lettuce, tomatoes, 3/4 cup cheese, pepper, corn, black beans, olives and green onions; mix well.
4. Combine dressing, chili powder and cumin; mix well.
5. To serve, divide lettuce mixture onto 6 serving plates. Cut chicken crosswise into 1/2" thick slices; arrange over lettuce.

6. Drizzle salads with dressing and sprinkle with remaining 3/4 cup cheese.
7. Chicken may be cooked, cooled, covered and refrigerated up to 1 day before serving. Reheat chicken or served chilled.
8. Lettuce mixture and dressing may be prepared separately, covered and refrigerated up to 4 hours before serving.

## Buffalo Chicken Salad



Spice makes everything better and chicken salad is no exception. This spicy buffalo chicken salad recipe is easy to make even if you've never done much cooking before. Make it for a party and you'll be the hero of the night!

***Preparation Time: 24 hr***

### ***Ingredients***

- 2 boneless chicken breasts
- Olive oil
- Durkee's Red Hot Sauce
- Lemon juice
- Salt and pepper

### ***Instructions***

1. Marinate the boneless chicken breasts in Durkee's Red Hot Sauce and a little olive oil, lemon juice, salt and pepper.
2. Let the chicken marinade overnight.
3. Preheat oven to 350 degrees F.
4. Bake the chicken at 350 degrees F until cooked through.
5. Let cool and tear into pieces, drizzling more Durkee's if desired.
6. Toss with chopped celery, and homemade blue cheese dressing (mayonnaise, sour cream, chopped green onion, salt, pepper, lemon juice, and crumbled blue cheese).



## Cajun Chicken Salad

This is not your ordinary chicken salad. Cajun spices up the flavor and on this chicken salad recipe. This is a quick easy chicken recipe that you need to try.

### *Ingredients*

- 1 1/2 tablespoons lemon juice
- 2 cloves garlic, minced
- 1/2 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon cayenne pepper
- 1/2 cup non-fat plain yogurt
- 3 cups cooked chicken, cubed
- 1 cup green onions, thinly sliced
- 1/2 cup green bell pepper, diced
- 1/2 cup celery, diced
- 3 cups fresh tomatoes, diced

### *Instructions*

1. Combine lemon juice, garlic, thyme, salt, pepper and cayenne pepper. Beat in yogurt.
2. Gently fold chicken and onions, peppers and celery into dressing. Chill. Just before serving, fold in tomatoes.

## Mexican Chicken Salad



Want something spicy and unexpected to knock your fiesta up to the next level? Try this Mexican chicken salad. It's an easy chicken salad recipe that uses jalapenos and avocados to give it a Mexican spin! Enjoy!

***Preparation Time: 3 hr***

### ***Ingredients***

- 1/4 cup fresh lime juice
- 3 tablespoons olive oil
- 1 clove garlic, crushed
- 1 teaspoon chili powder
- 1/4 teaspoon salt
- 2 cups cooked and cubed chicken
- 1 red bell pepper, cut into thin strips
- 1/3 cup sliced green onions, including tops
- 2 tablespoons chopped fresh cilantro or parsley
- 2 jalapeno peppers, stemmed, seeded and minced
- 3 cups cooked rice, cooled
- 2 avocados, seeded, peeled and cut into chunks

### ***Instructions***

1. Blend lime juice, oil, garlic, chili powder and salt in large bowl.
2. Add chicken, red pepper, onions, cilantro and hot peppers.
3. Cover and refrigerate 2 to 3 hours.

4. Add rice and avocado chunks; toss lightly, and serve.

## Easy Chicken Salad Recipes

### Simple Tasty Chicken Salad

This simple tasty chicken salad recipe is perfect for beginners and experts alike. If you're looking for a simple chicken salad recipe, then you came to the right place. This recipe is not only simple, but also really delicious. Enjoy!

#### *Ingredients*

- 1 whole chicken
- Peeled onions
- Salt and pepper to taste
- 1 bay leaf
- 1 carrot
- 1 piece of celery
- 4 whole cloves
- Juice of one lemon and one orange
- Chopped celery
- Pickles
- Eggs
- Mayonnaise

#### *Instructions*

1. Boil a chicken with the bay leaf, a carrot, a piece of celery, and a whole peeled onion studded with 4 whole cloves.
2. Add salt and pepper to the water while cooking, if desired.
3. After deboning the chicken, place it in a covered bowl and add the juice of one lemon and one orange.
4. Shake to mix and leave it overnight before you use in salad.
5. Mix with chopped celery, pickles, onions and eggs and moisten with mayonnaise.

## Easy Chicken Salad

Looking for a great and easy chicken salad recipe? Well try easy chicken salad. It's simple and yet the flavor is absolutely out of this world. We know you'll love it. Make it for your family or friends today!

### ***Ingredients***

- 3 cups chicken; cooked and diced
- $\frac{1}{2}$  cup pecans; toasted
- 1 cup celery; chopped
- $\frac{1}{2}$  cup coconut
- $\frac{1}{2}$  cup grapes, seedless; halved
- $\frac{1}{4}$  cup sour cream
- 1 teaspoon mustard
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup mayonnaise
- Juice of half a lemon

### ***Instructions***

1. Combine chicken, pecans, celery, coconut and grapes.
2. Mix together the sour cream, mustard, salt, mayonnaise, and lemon juice to make dressing.
3. Serve on lettuce or halved avocado.
4. Surround with pineapple or other fruit.
5. Garnish with olives or cherries.

## Best Chicken Salad Ever



Not only is this the best chicken salad ever, it's the easiest, too! With just 5 basic ingredients (plus salt and pepper, if you want), it's quick and simple, and is perfect for your next picnic or party.

### *Ingredients*

- 4 chicken leg quarters, boiled or roasted, meat removed and cut into chunks
- 1 can (8-ounce) pineapple tidbits, drained
- 1 cup frozen peas, parboiled and chilled
- ½ to 1 cup chopped walnuts
- mayonnaise, to taste
- salt and pepper, to taste

### *Instructions*

1. Mix all of the ingredients in a bowl with enough mayonnaise to make it moist.
2. Grind in some black pepper and add salt to taste.

## Hellen's Chicken Salad

Hellen just loves chicken salad. As a young girl, she would eat it every day for lunch until her friends teased her as "Chicken Salad Girl." Well today she makes her great Hellen's chicken salad using her special recipe. Try it yourself!

### *Ingredients*

- 2 chicken breasts, poached just until done and finely diced or shredded
- $\frac{1}{2}$  cup Hellmans mayonnaise, more or less
- $\frac{1}{4}$  cup sweet pickle relish
- $\frac{1}{4}$  cup finely minced white onion, or green onion
- 1 or 2 boiled eggs, chopped
- Pinch of salt and pepper, or to taste

### *Instructions*

1. Combine all ingredients.
2. Chill for 24 hours or less.
3. Spread on bread, toast, or serve in lettuce cups and garnish with seeded diced tomato.

## Other Great Chicken Salad Recipes

### Almond Chicken Salad



This scrumptious almond chicken salad is a basic chicken salad recipe with a lot of flavor. Almonds are not only tasty, but they are also a great source of protein. This meal is a great and delicious!

#### ***Ingredients***

- 4 cups cubed cooked chicken
- 1 1/2 cups seedless green grapes, halved
- 1 cup chopped celery
- 3/4 cup sliced green onion
- 3 hard-cooked eggs, chopped
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 tablespoon prepared mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon onion pepper
- 1/4 teaspoon celery salt
- 1/8 teaspoon dry mustard
- 1/8 teaspoon paprika
- 1/2 cup slivered almonds, toasted
- 1 kiwifruit, peeled and sliced (optional)

#### ***Instructions***



1. In large bowl combine chicken, grapes, celery, onions, eggs.
2. In another bowl, combine the next 9 ingredients; stir until smooth.
3. Pour over chicken mixture and toss gently.
4. Stir in almonds and serve immediately, or refrigerate and add almonds right before serving. Garnish with kiwifruit if desired.

## Artichoke Chicken Salad

This unique recipe contains some ingredients you might never have expected to see in chicken salad, like sundried tomatoes and artichokes. But you may be surprised to find it is one of the tastiest (and easiest!) chicken salad recipes you can create.

### **Ingredients**

- 1 whole chicken, cut up, or pieces (3-1/4 lbs. approx.)
- 1 can (14 oz.) artichoke hearts, drained and rinsed, cut into chunks
- 2 ounces smoked ham, thinly sliced
- 1/2 medium green pepper, sliced or chopped small
- Dressing (Recipe follows)

### **Instructions**

1. Season chicken to taste with salt and pepper. Bake, covered tightly with foil, at 425 degrees until done. Remove skin and bone and tear or cut chicken into bite size chunks and mix with above ingredients.

Dressing:

3/4 cup mayonnaise

6 oil packed sun dried tomatoes, minced in blender or mini-chopper

1-2 tsp. fresh lemon juice

Salt to taste

Stir together and then add to chicken mixture, coating well.

## Baked Chicken Salad



Turn your favorite sandwich filling into a delicious baked casserole. This recipe has all the chicken salad necessities: celery, nuts, mayo and chicken. Serve with potato chips for extra crunch!

**Serves: 6**

**Cooking Time: 12 min**

### Ingredients

- 2 cups cooked chicken, chopped
- 4 hard-boiled eggs, chopped
- 2 cups celery, diced
- 1/2 cup toasted almonds, chopped
- 1/2 teaspoon salt
- 2 tablespoons onion, grated
- 2 tablespoons lemon juice
- 1 cup mayonnaise
- 1 cup potato chips, crushed
- 1/2 cup cheese, grated

### Instructions

1. Combine chicken, eggs, celery, almonds, salt, onion, and lemon juice in bowl; fold in mayonnaise.
2. Turn into greased casserole dish; top with potato chips and cheese.
3. Bake at 450 degrees for about 12 minutes or until salad is bubbly and cheese is melted.

## Creamy Chicken Salad

This easy, creamy chicken salad recipe will become your new secret weapon. It can be made quickly and it tastes great too!

### *Ingredients*

- 2 cans white meat chicken, drained and flaked with a fork
- $\frac{1}{4}$  cup Miracle Whip, or to taste
- 1 stalk celery, thin sliced
- 3 slices onion, diced
- 1 boiled egg, cooled and rough chopped

### *Instructions*

1. Combine chicken, celery, onion, and egg.
2. Add the Miracle Whip a little at a time until the salad is of the desired consistency.
3. Spread on bread or toast.
4. This recipe may also be used for Tuna Salad by substituting 2 cans of Albacore tuna for the chicken and adding a tablespoon of sweet pickle relish.

*Summer Fun: 19 Wonderful Chicken Salad Recipes*

Free eCookbook from [www.RecipeLion.com](http://www.RecipeLion.com)

Included in this eCookbook

- 19 Wonderful Chicken Salad Recipes, including:
  - Chicken Salad Recipes with Fruit
  - Spicy Chicken Salad Recipes
  - Easy Chicken Salad Recipes
  - Other Great Chicken Salad Recipes

and more!