



## **Chicken Salad Sandwiches** made with Rustlin' Rob's Dilled Pickles

HEAT LEVEL: MILD

### **INGREDIENTS:**

#### ***chicken salad-***

1 Rotisserie Chicken (or about 4 cups shredded or diced chicken)

1 cup diced [Rustlin' Rob's Dilled Pickles](#)

1/3 cup sliced green onions

#### ***creamy dressing-***

1 bar (8 oz) cream cheese, softened

1/2 cup mayonnaise

1 tablespoon pickle juice (from the pickle jar)

3/4 teaspoon dried dill

1/2 teaspoon garlic powder

1/4 teaspoon salt

1/4 teaspoon black pepper

**DIRECTIONS:**

Add the chunked chicken, diced dill pickles, and green onion to a mixing bowl. In a separate bowl, combine all the creamy dressing ingredients and stir together until smooth and combined. Pour over the chicken salad and stir together.

Let the chicken salad hang out in the fridge for at least 4-5 hours before serving. This chicken salad is much better when it's cold. Serve with croissants, rolls, or lettuce leaves.