



Easy Leftover Rotisserie Chicken Salad with Poppy Seed Dressing



Image by Erica Gamboa

An easy and delicious chicken salad using leftover store bought rotisserie chicken. A perfect combination of textures and flavors from a medley of ingredients that just work so well together. From the crunch of the walnuts, the sweetness of the grapes, to the tart bite of the cranberries, and creaminess of the homemade poppy seed dressing, it's delightful. Easy enough to make for a quick lunch, a picnic, potluck, or entertaining at home.

BY ERICA GAMBOA

Servings: 6 | **Difficulty:** Easy

PREP TIME: 20 minutes + **CHILL TIME:** 1 hour = **TOTAL TIME:** 1 hour and 20 minutes

Ingredients:

- 1 store brought rotisserie chicken, breast meat, shredded or roughly chopped. (Use of dark meat is optional.)
- 1/2 cup walnuts, roughly chopped
- 1/4 cup dried cranberries
- 1 cup seedless grapes, green or red, washed and sliced in half
- 2 tbsp green onion, thinly sliced
- 1 cup of mayo
- 2 tbsp dijon mustard
- 2 tbsp apple cider vinegar
- 1 1/2 tsp poppy seeds
- 1 tsp sugar
- salt & pepper to taste

Directions:

For the dressing:

- 1 In a medium bowl combine mayo, dijon mustard, apple cider vinegar, poppy seeds, and sugar.
- 2 Whisk until creamy and well combined.
- 3 Season with salt and pepper to taste. Add a pinch more sugar if you desire a sweeter dressing.
- 4 Set aside to chill in the fridge while you prep the rest of the ingredients.

Assemble the salad:

- 1 Add chicken, walnuts, cranberries, grapes, and green onions to a large bowl.
- 2 Add the chilled poppy seed dressing and gently fold it into the ingredients. Be mindful not to break up the grapes, take your time and gently combine until all the ingredients are well incorporated.
- 3 Taste and adjust seasoning if necessary.
- 4 Place the chicken salad in the refrigerator to chill for 1 hour.

Notes & Suggestions:

Serving the Rotisserie Chicken Salad:

For an easy but special presentation, I like to serve this salad on crackers. Any crackers of your choice will work well. But if you are serving this salad for a gathering or as an appetizer, try to use a cracker that is good for entertaining. There is actually a specific type of cracker assortment sold at most grocery stores, they are called entertainment crackers.

Below is a list of some of my favorite crackers to use for entertaining:

- Multigrain
- Sesame Seed
- Everything Bagel Crisps
- Water Cracker
- Poppy Seed
- Rosemary
- Croccantini
- Cracked Pepper
- Vegetable
- Wheat
- Crostini

Sandwiches:

I also love this salad in a sandwich. This would be great with any kind of bread but my favorite is putting this salad in a mini croissant. This is the perfect serving for a picnic, tea party, or on a platter for a potluck.

A toasty slice of sourdough bread is also one of my favorite ways to enjoy this salad. It would make a delicious open faced sandwich or topping on toast.

Make ahead and store:

This salad is one of those things that taste even better the longer it sits. This is why it makes a great plan ahead meal, great for parties, picnics, a potluck, and lunches. It stores well and keeps fresh and delicious for a few days in the refrigerator.

Nutrition

Nutrition Facts

Servings: 6

Amount per serving

Calories **427**

% Daily Value*

Total Fat 23.8g **30%**

Saturated Fat 2.6g **13%**

Cholesterol 16mg **5%**

Sodium 7038mg **306%**

Total Carbohydrate 46.3g **17%**

Dietary Fiber 9.8g **35%**

Total Sugars 25.4g

Protein 14.7g

Vitamin D 0mcg **0%**

Calcium 495mg **38%**

Iron 9mg **48%**

Potassium 633mg **13%**

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.*

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