# **Quick Chicken Salad on a Bun**

This quick and easy sandwich will help you use up any leftover chicken breast and fresh vegetables in your fridge. Add a glass of milk and a piece of fruit to make a quick, healthy and complete meal!



### **Ingredients:**

| 2       | Whole wheat hot dog buns | 2      |
|---------|--------------------------|--------|
| 2       | Lettuce leaves           | 2      |
| ½ cup   | Chicken breast, diced    | 125 mL |
| 1/4     | Red pepper, diced        | 1/4    |
| 4       | Celery stalks, diced     | 4      |
| 2 Tbsp  | Plain 1% M.F. yogurt     | 30 mL  |
| 1       | Green onion, chopped     | 1      |
| ¹⁄₄ tsp | Paprika                  | 1 mL   |
| ¹⁄₄ tsp | Dill weed, dried         | 1 mL   |
| 1 tsp   | Balsamic vinegar         | 5 mL   |

### **Directions:**

- 1. Cut open hot dog buns and place lettuce on buns.
- 2. Toss together chicken breast, red pepper, celery, yogurt, green onion, paprika, dill weed, and balsamic vinegar in a bowl.
- 3. Divide chicken salad between buns.
- 4. Wrap in plastic film or parchment paper and refrigerate until ready to be served.

#### Makes 2 servings (1 sandwich / 211 g)

Source: developed by Terry B. for Apple, Alberta Health Services' health and wellness magazine



## **Quick Chicken Salad on a Bun**

| Nutrition Facts Per ½ of recipe (211 g) |               |
|---|---------------|
| Amount                                  | % Daily Value |
| Calories 210                            |               |
| <b>Fat</b> 3.5 g                        | 5 %           |
| Saturated 1 g<br>+ Trans 0 g            | 5 %           |
| Cholesterol 35 mg                       |               |
| Sodium 310 mg                           | 13 %          |
| Carbohydrate 28 g                       | 9 %           |
| Fibre 5 g                               | 20 %          |
| Sugars 8 g                              |               |
| Protein 18 g                            |               |
| Vitamin A                               | 25 %          |
| Vitamin C                               | 60 %          |
| Calcium                                 | 10 %          |
| Iron                                    | 15 %          |

| Nutrient Claim         | Amount per serving |
|------------------------|--------------------|
| High in fibre          | 5 g                |
| Low in saturated fat   | 1 g                |
| Very high in potassium | 601 mg             |
| Source of calcium      | 121 mg             |
| Very high in           | 65 mg              |
| magnesium              |                    |
| High in folate         | 45 mcg             |
| Source of iron         | 1.8 mg             |

| Food Group            | Food Guide<br>servings per<br>recipe serving |
|-----------------------|--|
| Vegetables and Fruit  | 2  |
| Grain Products        | 2  |
| Milk and Alternatives | 0  |
| Meat and Alternatives | 1/2  |

This is a Choose Most Often recipe (Mixed Dish-Meat-based) according to the Alberta Nutrition Guidelines.