

# Italian Cylinder Chicken Salad

## Ingredients

- 2 cups rotisserie chicken shredded
- 1/4 lb. salami or soppressata diced
- 1/4 lb. pepperoni diced (I use turkey)
- 1/4 cup provolone, thick-sliced diced
- 1/4 cup crumbled feta
- 2/3 cup diced grape tomatoes
- 1/3 cup banana peppers mild
- 1/2 red onion sliced thin or diced

For the dressing:

- 1/2 cup avocado or olive oil based mayonnaise
- 1/4 cup grated parmesan
- 3 tablespoons red wine vinegar
- 1-2 tablespoons banana pepper juice from the jar to taste
- 1 tsp oregano
- 1 tsp garlic powder
- freshly cracked pepper
- salt to taste about 1/4 tsp

## Directions

1. Combine all the dressing ingredients in a bowl or liquid measuring cup. Taste and adjust if needed.
2. In a large bowl combine all of the toppings: rotisserie chicken, diced deli meats\*, red onion, tomatoes, banana peppers, and cheeses.
3. Pour most of the dressing over the bowl of toppings, toss well to coat, adding the remaining dressing if needed.
4. Store it in an airtight container in the fridge for up to 5 days. Serve with veggies, crackers or tortilla chips or on a sandwich.
5. If you have dressing leftover, store it in a sealed container in the fridge and add it to the chicken salad the next day if needed to rehydrate it. Some of the dressing gets absorbed as it sits in the fridge.

MADE WITH LOVE

by Teresa Forchand