



VEGAN SOCIAL CHICKEN SALAD

INGREDIENTS

FOR SALAD:
2 lbs. Plant-Based Chicken Chunks
¾ cup sliced almonds, toasted
1½ cups dried cranberries
3 stalks celery, thinly sliced
2 T black sesame seeds

FOR DRESSING:
1 cup vegan mayonnaise
4 t apple cider vinegar
5 t agave syrup
2 t sesame seeds
½ t black pepper
¾ t fine sea salt

TIME: 10 mins (Prep Time 10 mins / Cook Time 0 mins) SERVES: 8 TYPE: Vegan

INSTRUCTIONS

- 1 In a bowl combine vegan mayo, vinegar, sesame seeds, agave syrup, salt and pepper.
- 2 Refrigerate for at least 2 hours.
- 3 In a large bowl, combine vegan mayo mixture with chicken chunks, almonds, cranberries and celery.
- 4 After fully mixed, sprinkle black sesame seeds on top.
- 5 Serve and enjoy.

QUICK TIP



Make it a little spicy by adding ½ teaspoon of red pepper flakes

Before
the butcher™