

Crunchy Chicken Apple Salad Sandwiches

If you're getting tired the same old sandwich, why not try this tasty twist by adding fruit and experience a whole new flavour! Choose a succulent apple such as McIntosh. Apples are full of fibre, vitamins A and C, folate, calcium, and disease-fighting phytochemicals and antioxidants.

Prep: 20 minutes • Total: 25 minutes

Ingredients:		
Boneless skinless chicken breast	1	1
Celery, diced	¼ cup	50 mL
Diced apple	¼ cup	50 mL
Diced green onion	1	1
Light mayonnaise	¼ cup	50 mL
Lemon juice	1 tsp	5 mL
Curry powder	pinch	pinch
Whole wheat bread	6 slices	6 Slices

Directions:

- Pour water into small skillet to depth of ¾ inch (2cm); bring to simmer. Add chicken; cover and poach over medium-low heat until no longer pink inside, about 12 minutes. Transfer to plate and refrigerate until cool enough to handle. Finely dice.
- 2. In a bowl, stir together celery, apple, green onion, mayonnaise, lemon juice, curry powder, and chicken.
- 3. Spread the filling over bread slices.

Note: you can cut down on preparation time by using leftover chicken breasts. These can also be made 24 hrs ahead by placing on baking sheet, covering with a damp tea towel and plastic wrap.

Nutriti Serving Size (* Servings Per C	129g)		cts	
Amount Per Servin	g			
Calories 230	Calc	ories fron	n Fat 80	
		% Da	aily Value*	
Total Fat 8g			12%	
Saturated Fa	t 1.5g		8%	
Trans Fat 0g				
Cholesterol 60)mg		20%	
Sodium 370mg 15 %			15%	
Total Carbohydrate 17g 6%				
Dietary Fiber 5g 20%			20%	
Sugars 4g				
Protein 23g				
Vitamin A 0%	• \	√itamin (2%	
Calcium 15%		ron 4%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500				
Total Fat Le Saturated Fat Le Cholesterol Le	ss than ss than ss than ss than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g	

Adapted from: CBC.ca Best Recipes

Makes 6 servings • 129g/serving • 1 serving = ½ sandwich

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