

-SLICE OF SOUTHERN PIE - SOUTHWEST CHICKEN SALAD

INGREDIENTS

1 LG. CAN (13 OZ) CHICKEN
1 C. CORN, FROZEN OR CANNED
1 C. RED CABBAGE, CHOPPED
1/2 C. PECANS, CHOPPED
1/2 TEA. CUMIN
1/2 TEA. CAYENNE
3/4 C. RANCH DIP (NOT DRESSING)
1 TBL. HONEY MUSTARD
1 TBL. MAYO
SALT & PEPPER TO TASTE

DIRECTIONS

DRAIN CAN OF CHICKEN & PLACE IN MIXING BOWL. ADD CORN, CABBAGE, PECANS, & SPICES. IF USING FROZEN CORN, WARM IT UP FIRST. TOSS IT ALL TOGETHER. NEXT ADD ALL THE WET INGREDIENTS - RANCH, HONEY MUSTARD, & MAYO. MIX TOGETHER UNTIL EVERYTHING IS COMBINED. ADD SALT & PEPPER TO TASTE. SERVE IMMEDIATELY OR REFRIGERATE UNTIL READY TO USE. SERVE ON TORTILLAS OR WITH CORN CHIPS. GARNISH WITH LETTUCE, AVOCADO, PICO DE GALLO, & A SQUEEZE OF FRESH LIME JUICE.