

RECIPE | PEPPERS

# DILL PICKLE CHICKEN SALAD



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Recipe created by *Heather Englund*



**35 min**

**10 min** | **25 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 6** Pure Flavor® Sweet Bell Peppers, divided
- 2** boneless, skinless chicken breasts
- 2 cups** dill pickles, diced
- ½ cup** green onions, diced
- ¼ cup** mayonnaise
- 3 tbsp** plain yogurt
- 2 tbsp** dill pickle juice
- 1 tbsp** dijon mustard

- 2 tsp** olive oil
- 1 tsp** salt
- 1 tsp** black pepper
- ½ tsp** dried dill

## DIRECTIONS

- 1** Preheat oven to 400 °F. Add the chicken breast into a large baking dish, spread oil on both sides and season with ½ tsp of salt and pepper.
- 2** Bake for 25 minutes, flipping halfway. Remove from oven and set aside to cool.
- 3** Dice chicken into bite-size pieces, add to a large bowl, and mix in the pickles, green onion.
- 4** Dice 2 bell peppers into bite-size pieces and add to the bowl to complete the salad.
- 5** Slice the remaining bell peppers in half lengthwise, remove the seeds and core, and set aside to use for serving.
- 6** Mix the mayonnaise, yogurt, pickle juice, dijon mustard, dried dill, remaining salt, and pepper in a small bowl.
- 7** Pour the sauce over the chicken mixture and stir until fully combined.
- 8** Add the salad to the prepared bell peppers and enjoy!