



## RECIPE | PEPPERS

# DILL PICKLE CHICKEN SALAD



35 min

10 min  
PREP.

25 min  
COOKING



4



easy

## INGREDIENTS

Recipe created by *Heather Englund*

**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!

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