

RECIPE | TOMATOES



NASHVILLE-STYLE HOT CHICKEN SALAD



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80 min

20 min | **60 min**
PREP. | COOKING



4



easy

INGREDIENTS

For the salad:

- 4** Pure Flavor® Tomatoes On-The -Vine, sliced into wedges
- 1** Pure Flavor® Long English Cucumber, quartered and sliced
- 4** boneless skinless chicken breasts, cut into cubes
- 8 cups** cabbage, thinly sliced
- Dill pickles, for garnish

For the marinade:

- ½ cup** salted butter, melted
- 3 tbsp** monk fruit sweetener
- 3 tbsp** cayenne pepper
- 3 tbsp** smoked paprika
- 3 tbsp** dill pickle brine
- 1 tsp** garlic powder

For the dressing:

- 1 cup** mayonnaise
- 2 tbsp** apple cider vinegar
- 2 tbsp** monk fruit sweetener
- ¼ tsp** celery seed
- ¼ tsp** black pepper

DIRECTIONS

- 1** Preheat the oven to 375°F.
- 2** In a baking dish, combine all marinade ingredients, add chicken, and bake in the oven for 1 hour.
- 3** While chicken is baking, whisk together all the dressing ingredients and set aside.
- 4** To serve, arrange 2 cups of cabbage on each plate, top with tomato wedges and cucumbers, then drizzle with dressing.
- 5** Divide the chicken into four equal portions and serve on top of the salad.
- 6** Add pickles on the side for garnish.

Pro tip: If you can't find monk fruit sweetener, you can use regular sugar or other sugar-free granular substitutes.