



## RECIPE | TOMATOES

# NASHVILLE-STYLE HOT CHICKEN SALAD

 20 min  
PREP.  
60 min  
COOKING  
80 min

  
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.

