# **CHICKEN AND GREEN BEAN SALAD**

## **INGREDIENTS**

### SALAD:

- 2 cups shredded chicken breast, cooked without salt, all visible fat discarded <u>OR</u> 20 ounces canned no-salt-added chicken breast, drained and flaked
- 2 14.5-ounce cans no-salt-added green beans, rinsed and drained
- · 3 celery ribs, chopped
- 3 Tbsp chopped unsalted almonds, walnuts or pecans

#### DRESSING:

- 2 Tbsp extra-virgin olive, corn or canola oil
- · 2 Tbsp lemon juice or vinegar
- 1 Tbsp Dijon mustard or spicy brown mustard <u>OR</u> 1 tsp ground mustard whisked with 2 tsp water
- 1/4 tsp dried thyme
- 1/4 tsp pepper (freshly ground preferred)



Recipe courtesy of the American Heart Association

Serves: 4 Nutrition Information: Calories: 251; Total fat: 13.5g; Sat fat: 2g; Sodium: 360mg; Total carb: 11g; Dietary fiber: 5g; Protein: 23g.

## **DIRECTIONS**

- 1. Put salad ingredients in a large bowl.
- 2. For the dressing, add mustard, olive oil, lemon juice, thyme and pepper to
- a small bowl.
- 3. Use a fork or whisk to combine.
- 4. Pour dressing over the salad, tossing to coat.