Sandwiches

Poultry

Festive Chicken Sandwiches

This combination of chicken and almonds and tomatoes is very different. I love the taste and got a lot of compliments on this recipe.

DRESSING:

1 cup mayonnaise, regular, light, or fat-free

- 2 Tb. sugar
- 1 Tb. vinegar
- 2 Tb. evaporated milk, or milk

1-1/2 cups diced cooked chicken or turkey1/2 cup chopped almonds, toasted1/2 cup chopped tomatosalt and pepper

4 English muffins, split and toasted 8 slices, American cheese 8 lettuce leaves



DRESSING:

In a small bowl combine, mayonnaise, sugar, vinegar and milk; mix together.

Combine chicken, almonds, tomato, seasonings and add enough dressing to moisten; mix lightly.

For each sandwich, cover each half muffin with left-over dressing, lettuce, cheese slice, and chicken mixture.

Yield: 8 sandwiches.

NOTE:

For a added sandwich idea, use 3 large pita breads, halved and in place of the lettuce, use Alfalfa sprouts. Walnuts can replace the almonds, and even pecans can be used.

JACQUELINE'S COOKBOOK