



SANTA FE CHICKEN SALAD



INGREDIENTS

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| 16 oz. Brookwood Farms Chicken Semi-Dry-Rubbed-Wood Smoked (#16036) | 1 tsp. Ground Cumin |
| 1 Tbsp. Clarified Butter | 1 tsp. Smoked Paprika |
| ½ C. Fresh Corn or Corn Kernels | 3 Tbsp. Fresh Cilantro, chopped |
| 1 Tbsp. Garlic, chopped | 1 Tbsp. Lime Juice |
| ¼ C. Pueblo or Hatch Green Chile, roasted, peeled, seeded and diced | ½ C. Mayonnaise |
| 1 Small Serrano Chile, finely chopped | Salt and Pepper to taste |
| ¼ C. Red Onion, small diced | |
| 2 Tbsp. Celery, small diced | |
| 2 Tbsp. Radish, small diced | |
| ¼ C. Black Beans, rinsed and drained | |

DIRECTIONS

1. In a small skillet over low heat, sauté onion, garlic and green chiles in butter until soft. Remove from the heat and set aside to cool.
2. In a medium size mixing bowl, add all the remaining ingredients, as well as the cooled vegetables and mix until thoroughly combined. Store in the refrigerator until ready to serve.
3. Serve with a side of tortilla chips or over chopped lettuce. Garnish with grape tomatoes and cilantro.