

Spanish Jack's

Chicken Avocado Salad Sandwich

Preparation: 10 Minutes, Cook Time: 0 Minutes

Yield: 1 Sandwich

Spanish Jack's Cookbook

Red Devil Rub Recipes: **Chicken**



Now this recipe is a bit tricky, because it depends on how much rotisserie chicken you have. This recipe is how to fix one sandwich. The amount of mayonnaise, sprouts, Spanish Jack's Red Devil Rub, avocado and bacon depends on your taste. The bacon can be optional, but I had a few pieces left over from breakfast. Who doesn't like bacon?

Source: *Connie - Ohio*

1 leftover Rotisserie Chicken, cut into small pieces

2-3 tablespoons Mayonnaise

1/4 cup washed Gourmet Sprouts or any sprout

1-2 diced Sweet Gherkins Pickles

1/4 - 1/2 teaspoon Spanish Jack's Red Devil Rub, to taste

1/4-1/2 sliced Avocado

1 slice Bacon, per sandwich

2 pieces toasted Wheat Bread

Directions:

1. Cut up the leftover rotisserie chicken into bite sizes. Pour the chicken pieces into a bowl.
2. Put the mayonnaise in the bowl. Stir and add more mayonnaise if needed.
3. Wash the sprouts and drain before placing in the bowl.

Spanish Jack's

4. Cut the pickles into tiny bite sizes and place them into the bowl.
5. Add the Spanish Jack's Red Devil Rub to the bowl. Stir and taste. You may wish to add more Spanish Jack's Red Devil Rub to suit your taste.
6. Slice an avocado and set it to the side.
7. Bacon can be optional. Cook the bacon in a skillet. Sprinkle garlic pepper on both sides of the bacon. Cook until the bacon is well done.
8. Toast the bread. Once the toast is done, put the chicken mixture, avocado slices and bacon on top of the toast before putting on the other slice of toast. Cut the sandwich in half. Enjoy!




© Spanish Jack's

All Rights Reserved.



Check us out on our **Spanish Jack's website**: <http://www.spanishjacks.com/>

Check us out on : *(you will have to copy and paste the link below)*

<https://www.facebook.com/pages/Spanish-Fine-Foods/143808518972576>