

Salad with Chicken “Croutons”

Recipe By Chanie Nayman



Cooking and Prep:  50
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

This recipe was born after I once slightly overcooked dark-meat chicken bottoms. I loved the way the chicken hardened and developed a crispy exterior. Using them as croutons takes a chicken salad to a whole new level!

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (15)

Salad

- 1–2 deboned chicken bottoms
- romaine lettuce, shredded
- handful of mini colored peppers, sliced
- 1–2 scallions, sliced

1 avocado, sliced

Glaze

2 tablespoons Gefen Soy Sauce

2 tablespoons apricot jam

2 tablespoons Haddar Teriyaki Sauce

1 tablespoon hot sauce

Dressing

1/4 cup Kedem Red Wine Vinegar

3 tablespoons lemon juice

1/4 cup Bartenura Extra-Virgin Olive Oil

1 heaping teaspoon salt

1/8 teaspoon pepper

1 tablespoon Gefen Honey

Start Cooking

Prepare the Chicken

1. Preheat oven to 425 degrees Fahrenheit. Cut deboned chicken bottoms into very small pieces, approximately one-inch cubes.
2. Combine glaze ingredients in a small bowl.
3. Place chicken on a baking sheet, and drizzle the glaze over it. Roast for approximately 30–40 minutes, or until golden brown.
4. Remove chicken from oven, and immediately transfer to another utensil so the chicken doesn't sit in its own juices. If you're not serving it immediately, refrigerate and then bring the chicken to room temperature before serving.

To Assemble

1. Combine dressing ingredients. Refrigerate until ready to serve.
2. Mix lettuce, peppers, scallions, and avocado in a large bowl. Add chicken "croutons" and drizzle with desired amount of dressing.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis