

# Ciabatta, grilled chicken, cranberries, crunchy vegetables and Quebec spices |

## Recipe for 4 portions

### Description

A gourmet bread with a Quebecois accent.

### Note

Grill the chicken breast on the barbecue before making this recipe.

Make sure you have an already-cooked chicken, or you can use leftovers from a roast chicken from the day before.

### Ingredients

#### Chicken salad

- 400 Gr cooked chicken breast
- 100 Gr Celery
- 100 Gr French shallot
- 50 Gr Dried cranberries
- 4 Sprig(s) Parsley
- 1 Pinch(es) Dunes peppers
- 50 Ml Mayonnaise
- 1 Pinch(es) Garlic powder
  
- Butter

#### Garnish and bread

- 4 Unit(s) Ciabatta bread
- 4 Unit(s) Gherkins
- 4 Unit(s) Skewer sticks
- 4 Handful(s) Baby spinach
  
- Butter

#### Homemade mayonnaise

- 1 Unit(s) Egg yolk
- 1 Tbsp Wholegrain mustard
- 125 Ml Canola oil
- 1 Tsp Lemon juice
  
- Butter

### Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

#### Preparation

Chop the chicken, dried cranberries and parsley leaves.

Dice the celery into small pieces (brunoise).

Cut the bread in 2, place on a baking sheet and butter the inside.

### Mayonnaise

Mix the lemon juice with the mustard, a pinch of salt and the egg yolk using a small whisk. Then whisk in the vegetable oil.

### Chicken salad

In a bowl, mix all the salad ingredients and adjust the seasoning.

### On the plate

Bake the buns in the oven for 2-3 minutes to lightly toast them.

Divide the chicken salad and baby spinach leaves among the buns.

Close the buns and prick them with a pickle and a wooden skewer.

**Bon appétit!**