BANGIN SPICES

CREAMY. SPICY. ADDICTIVE. BANGIN'!

RECIPE #032

NASHVILLE HOT CHICKEN N' PICKLE

"I CAN'T STOP EATING THIS" Chicken Salad

BOLD FLAVOR. CREAMY CRUNCH. NEXT LEVEL.





MADE WITH NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

BOLD & SPICY | PICKLE PERFECTION | CREAMY & CRUNCHY | CAN'T STOP EATING IT! | MAKE IT. LOVE IT. SHARE IT.

Net Wt 1.5 oz

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NASHVILLE HOT CHICKEN N' PICKLE "I CAN'T STOP EATING THIS" Chicken Salad



BOLD FLAVOR. CREAMY CRUNCH. NEXT LEVEL.

INGREDIENTS

- 3 cups cooked chicken, shredded or diced
- 1/2 cup mayonnaise
- 1/4 cup plain Greek yogurt
- 2 Tbsp BANGIN' Nashville Hot Chicken N' Pickle Spice Blend
- 1/2 cup diced pickles (dill)
- 1/4 cup chopped green onions
- 1 Tbsp pickle juice
- 1 tsp Dijon mustard
- 1 tsp lemon juice
- 1/2 tsp garlic powder
- Salt & black pepper, to taste
- Extra chopped pickles or green onions for topping (optional)

MADE WITH BANGIN' NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

- GLUTEN FREE
- BOLD FLAVOR
- MADE FOR MEAT & VEGGIES
- GET READY TO BANG!



DIRECTIONS

1. In a large bowl, mix mayonnaise, Greek yogurt, pickle juice, Dijon mustard, lemon juice, garlic powder, salt, pepper, and BANGIN' Nashville Hot Chicken N' Pickle Spice Blend until well combined.
2. Add chicken, diced pickles, and green onions. Stir until everything is evenly coated.
3. Taste and adjust seasoning if needed. Add more spice for extra heat or more pickle juice for tang.
4. Cover and refrigerate for at least 30 minutes to let the flavors meld.
5. Top with extra pickles, green onions, or a sprinkle of spice blend.
6. Serve chilled and try not to eat the whole bowl!

PRO TIP:

Make it a sandwich, wrap, or stuff it in a lettuce cup! It's also amazing on crackers or with pretzels.

SERVING IDEAS

MAKE A SANDWICH | STUFF IN LETTUCE CUPS | SCOOP ON CRACKERS | PAIR WITH PRETZELS | SERVE WITH VEGGIES

STORAGE

Store in an airtight container in the refrigerator for up to 4 days.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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