



Published on *Nature's Own Bread* (<http://www.naturesownbread.com>)

[Home](#) > Ancho Chicken Salad

---

## [Ancho Chicken Salad](#)



[100% Whole Grain](#)

Our Ancho Chicken Salad matches perfectly with our wheat bread for that rustic Tex-Mex flavor you're craving. We combined crisp peppers, red onion, cilantro and beautiful red leaf lettuce for the perfect display of color for any plate.

**Total Time:**

20  
MIN

**Number of Ingredients:**

10

**Servings:**

4

**Level:**

Medium

**Ingredients:**

8 slices Nature's Own 100% Whole Grain Bread

1 pound chicken breast

2 cups red leaf lettuce

1-2 sliced vine ripened tomatoes

1/2 cup mayonnaise

1/4 cup diced red onion

1/8 cup diced red pepper

1/8 cup diced orange pepper

1/8 cup chopped cilantro

Ancho pepper spice or chili powder

**Instructions:**

Boil chicken until fully cooked. Let cool, then dice.

In a large bowl mix mayonnaise and ancho spice or chili powder. Adjust to preferred heat level.

Fold chicken, red onion, peppers and cilantro into mayonnaise mixture. Mix until fully incorporated.

On four slices of bread layer red leaf lettuce, chicken salad and tomato. Top with remaining slices of bread and serve.

---

**Source URL:** <http://www.naturesownbread.com/recipe/ancho-chicken-salad>