Food Babe's Chicken or Chickpea Salad Sandwich

| Prep Time: | Cook Time: | Total Time: | Serves: |
|------------|------------|-------------|---------|
| 15 mins | 0 mins | 15 mins | 1 |



https://foodbabe.com/chicken-or-chickpea-salad-sandwich

Ingredients:

- 1/4 cup plain grassfed yogurt
- 1 tablespoon apple cider vinegar
- ½ tablespoon dijon mustard
- 1 teaspoon garlic clove, minced
- 6 ounces grilled chicken, diced
- 1 celery stalk, diced
- 2 tablespoons red onions, diced
- 1/4 green apple, peeled, cored, and diced
- 10 seedless grapes, halved
- 1 pinch sea salt, to taste
- ½ cup mixed greens
- 1 sprouted wheat tortilla (large) ((gluten free option: use gluten free tortillas))
- 1 pinch fresh ground pepper, to taste

Instructions:

- 1. In a small bowl, mix the yogurt, vinegar, mustard, and garlic. Set aside.
- 2. In a separate bowl, mix the chicken or chickpeas, celery, onion, green apple, and grapes.
- 3. Add the yogurt mix to the chicken or chickpeas and toss to combine. Season with salt and pepper.
- 4. To serve, place the mixed greens down the center of the tortilla. Top with the chicken or chickpea salad mix and wrap or place on bread.

Notes:

• Please Use all organic ingredients if possible