Chicken Salad Croissant Sandwich

Yield: 24 servings

This chicken salad is bursting with flavor and filled with bright and colorful fruits including red grapes, pineapple, and mandarin oranges. The smaller cocktail sized croissant makes these sandwiches the perfect size for a lunch or event.

Ingredients

1/2 cup mayonnaise

1/2 cup raspberry honey mustard

5 cup cooked chicken, diced

2 cup celery, diced

2 cup small red grapes, halved or quartered

1 cup pineapple bits, drained and diced

1 small can mandarin oranges, drained and diced

1 cup pecans, toasted and diced

Leaf lettuce torn into 48 pieces

24 small croissants, sliced almost all the way in half

Directions

- 1. Mix mayo and mustard together and refrigerate.
- 2. Just before serving, combine all ingredients except mayo & mustard dressing, and pecans.
- 3. Fold dressing into other ingredients. Gently fold in toasted pecans.
- 4. Line croissant tops and bottoms with 2 pieces of leaf lettuce each.
- 5. Scoop about 1/2 cup of the chicken salad onto each leaf-lettuce-lined croissant.
- 6. Refrigerate.



