

Our State eats

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Lunch Box Chicken Sandwiches

Yield: 10 sandwiches.

- 2½ cups cooked chicken, shredded**
- 2 celery stalks, thinly sliced**
- 5 hard-boiled eggs, chopped**
- 4 ounces cream cheese, softened**
- 2 tablespoons mayonnaise**
- 2 teaspoons lemon juice**
- 1 teaspoon dry mustard**
- ¼ cup dill pickle relish, drained well**
- Salt and pepper to taste**
- 20 slices thin sandwich bread**

In a large mixing bowl, combine chicken, celery, eggs, cream cheese, mayonnaise, lemon juice, dry mustard, and pickle relish. Mix well to combine ingredients. Add salt and pepper to taste.

Divide and spread chicken mixture evenly on top of 10 slices of bread. Top each with remaining bread. Press tops of sandwiches lightly and slice diagonally. Wrap sandwiches in wax paper or plastic wrap; refrigerate until ready to serve.



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