

chattavore

PIMENTO CHEESE CHICKEN SALAD

Prep Time: 10 minutes

Cook Time: 15 minutes

Yield: about 2 cups

- 1 red pepper, halved and seeded
 - 8 ounces cheddar cheese, shredded
 - 4 ounces cream cheese, at room temperature
 - 2-4 tablespoons mayonnaise
 - 1 teaspoon Worcestershire sauce
 - 1/4 teaspoon cayenne pepper
 - 2 cups shredded cooked chicken
1. Place a rack at the highest setting in the oven. Place the pepper halves on a baking sheet and place them directly under the broiler. Broil until the skin has blackened. Place the pepper in a bowl and cover with plastic wrap. Allow to sit for fifteen minutes. Remove from the bowl and rub off the blackened skin.
 2. Place the cheddar cheese, cream cheese, Worcestershire sauce, and cayenne in a bowl. Dice the roasted pepper and place it into the bowl as well. Add two tablespoons of the mayonnaise and stir to combine. If you would like for it to have a looser texture, add the remaining two tablespoons of mayonnaise.
 3. Stir the chicken into the pimento cheese. Serve immediately or store in the refrigerator until ready to serve.

Notes

If you don't feel up to making your own pimento cheese, feel free to use a large container of good store-bought pimento cheese instead!