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RECIPES JUNE 2023 ISSUE

Halal Cart Chicken Salad

BY ZAYNAB ISSA
May 23, 2023

4.8 ★ ★ ★ ★ ★ (29)
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Photograph By Isa Zapata, Food Styling By Emilie Fosnocht, Prop Styling By Gerri Williams

TOTAL TIME 20 minutes

Transform a store-bought rotisserie chicken into a spiced, crunchy, fresh, and creamy dinner salad with this recipe,

reminiscent of a street food favorite. Iceberg lettuce provides a perfectly crisp and sturdy bed for spice-oil-tossed chicken, salty pita chips, and a rich yogurt dressing.

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What you'll need



**Measuring
Spoons**

~~\$10~~ AT BON
APPÉTIT



**Stainless
Steel**

~~\$39~~ \$36 AT
AMAZON



**Small
Saucepan**

\$155 AT
AMAZON



**French
Whisk**

\$1
AMAZON

Ingredients

4 servings

- ¼ cup extra-virgin olive oil
- ½ tsp. dried oregano
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- ½ tsp. ground turmeric
- 3 garlic cloves, finely grated, divided
- 4 Tbsp. fresh lemon juice, divided
- 2 cups shredded rotisserie chicken (from about 1 lb.)
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
- 1 cup plain whole-milk yogurt
- ¼ cup mayonnaise
- ½ tsp. sugar

- Freshly ground pepper**
- 1 small red onion, thinly sliced
- 1 cup halved cherry tomatoes
- 1 large head of iceberg lettuce
- 1 cup salted pita chips

Preparation

Step 1

Heat **¼ cup extra-virgin olive oil** in a small saucepan over medium. Add **½ tsp. dried oregano**, **½ tsp. ground coriander**, **½ tsp. ground cumin**, and **½ tsp. ground turmeric** and cook until fragrant, about 30 seconds.

Quickly transfer to a medium bowl and whisk in **1 garlic clove, finely grated**, and **3 Tbsp. fresh lemon juice**. Add **2 cups shredded rotisserie chicken (from about 1 lb.)** and toss to coat; season with **kosher salt**. Set aside.

Step 2

Whisk **1 cup plain whole-milk yogurt**, **¼ cup mayonnaise**, **½ tsp. sugar**, remaining **2 garlic cloves, finely grated**, **1 Tbsp. fresh lemon juice**, and **1 tsp. Diamond Crystal** or **½ tsp. Morton kosher salt** in a small bowl to combine; season dressing with **freshly ground pepper**.

Step 3

Combine **1 small red onion, thinly sliced**, and **1 cup halved cherry tomatoes** in a small bowl. Season with salt; toss to coat.

Step 4

Cut **1 large head of iceberg lettuce** into 6 wedges; cut each wedge into 3 pieces. Pour three fourths of dressing on a platter; top with lettuce and reserved chicken, then onion mixture and **1 cup salted pita chips**. Drizzle remaining dressing over and season generously with pepper.

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Reviews (29)

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This is totally delicious and easy to put together. I used it to feed a crowd with some spiced rice on the side and it was a huge hit. It's being added to the regular rotation.

ANONYMOUS • ONTARIO, CANADA • 2/26/2024

This dish is what I AM asked to bring now at every event. It is really loved by everyone and very easy to make!

ALLY O • FTC MYERS, FL • 11/19/2023

This was great! Made a big mess in my tiny kitchen and my kids were on the fence, but that marinade and dressing....yum. Pita chips just starting to get soft at end...super yum.

LEIGH G • DILLON, CO • 10/5/2023

This was so easy and fantastically delicious! My friends who are great cooks asked for the recipe.

BONNIE • SAN DIEGO • 8/18/2023

Boy was this a miss. I had an awful, inverted Proust's madeline moment with this, in that upon first bite, I was brought back to a time before my own, that I (thankfully) did not experience — the 1970's. In this time, one might have combined oregano & cumin and thought — EXOTIC! But now one must simply ask why a dressing of yogurt & mayo are slopped haphazardly over a pile of iceberg lettuce, a green that should be thoroughly locked away save for its occasional sojourn out as a vehicle for blue cheese in the timeless wedge salad. I wish I still had that rotisserie chicken. This is a recipe that equates, like many recent BA recipes, quite remarkably to be far less than the sum of its parts. I'm starved as I write this.

EJ • LOS ANGELES • 7/24/2023

Delicious and easy to veganize with seitan or soy curls. The marinade is incredible and the dressing I want on everything. Perfectly satisfying, crunchy and easy to double, add more veggies to. We've made this at least five times and will make many more. Woo!

MICHELLE • MANZANITA, OREGON • 7/14/2023

That was SO good. I didn't have rotisserie so I just used 1lb and marinated it in yogurt + doubled the spices + threw it on the cast iron. I WISH I put in pepperocini or pickles. It needed an acidity. Whole fam loved it though

LEILA • CHICAGO, IL • 7/11/2023

Crazy good and so simple! I drizzled the whole thing with olive oil salt and pepper and lemon juice, but otherwise followed the recipe. Tasty and simple- great week night meal

ANONYMOUS • DALLAS • 7/11/2023

WOW!! I had leftover rotisserie chicken and needed to use it up! I had been eyeing this recipe and it was the perfect time to try it! The olive oil and spices transforms the chicken and when put all together, it is magical! We had leftovers and ate the chicken/vegetables/sauce as a sandwich in pita bread

pockets the next day! Will go into the rotation for sure!

KATHRYN E · ST. LOUIS, MO · 7/10/2023

Made this tonight and it was very good. I didn't care for the oregano - it overpowered the other spices and did not remind me of Halal cart chicken from NY (lower Manhattan) but it was still quite good. Will make again minus the oregano and maybe use some warm spice like a pinch of cinnamon, but that's just a personal preference. Would be easy to make with your own poached chicken and use whatever lettuce you have on hand, but crunchy lettuce is best. Definitely don't skip the pita chips - store bought would be fine (I made my own by brushing olive oil on both sides of one pita, sprinkled with sea salt and ground sumac and baked until browned). Easy and good and I think pretty healthy too!

MIM · DETROIT AREA · 7/6/2023

Just made this for dinner. It was easy to prepare and delicious. Love pita chips so was happy to see that other reviewers said not to skip this. Added a nice crunch. I Always follow the recipe first time through but added sunflower seeds for more crunch. My favorite part, the dressing. Will have the leftovers tomorrow.

DALE · SAN FRANCISCO, CA · 6/30/2023

Absolutely a family favorite. I double all of the sauces and grill my chicken and shred it in my Kitchen Aid mixer for ease.

MEGAN EXON · SALISBURY, NC · 6/28/2023

So simple and delicious. I've just been eating the dressing with pita chips. This is for sure a weeknight staple.

ELISABETH · SOMERVILLE, MA · 6/18/2023

A very solid 4 star recipe. Very easy to make and great use of left over chicken. I would definitely make again. I loved the garlicky white sauce. I used spring mix instead of iceberg lettuce and added in olives and feta cheese. Yum-o

JLB · WASHINGTON, DC · 6/17/2023

Easy and delicious!

REBA · ATX · 6/14/2023

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Main

Lunch

Dinner
- Nut-Free

Middle Eastern

Salad

Chicken
- Poultry

Iceberg Lettuce

Lettuce

Leafy Greens
- Vegetable

Cherry Tomato

Tomato
- 30 Minutes or Less

Quick

Easy

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