

## INGREDIENTS FOR 6 SERVINGS



Viognier



Belgian Ale

- 1 Whole Roaster Chicken, Picked and Shredded
- 2 Stalks Celery, Finely Diced
- 1 Cup Red Grapes, Halved
- 1 Bundle Green Onions, Diced
- ½ Cup Mayonnaise
- 1 ½ Teaspoons The Spice Hunter® Poppy Seeds
- ½ Teaspoon Kosher Salt
- 1 Package Papa Pita® Greek Pita Flat Bread



## PREPARATION

Add the chicken, celery, grapes and green onion to a large bowl. Add the mayonnaise, poppy seeds, salt and mix well. Check for seasoning and add more mayonnaise if desired. Serve in Pita Bread, lettuce or tortilla wrap.