

## *Chicken Stuffed Orange Bowls*

- 6 [Organic Navel Oranges](#) (QP326)
- 1 package of Organic Boneless [Chicken](#), diced (MT052)
- 2 cup [Celery](#), thinly sliced (QP063)
- ½ cup [Organic Mayonnaise](#) (CO032)
- 1 tsp [Real Salt](#) (BP064)
- 2 tsp [Dill Seed](#) (HS059)
- 1 tsp [Organic Ground Pepper](#) (HS604)

**Directions:** Cut oranges in half. Carefully spoon out the orange and juice into a mixing bowl. Chill empty orange peel “bowls”. In mixing bowl add chicken, celery, mayonnaise, salt, dill, and pepper. Mix well and chill for 1 hour. Fill empty orange peel “bowls” with mixture and garnish with parsley. This dish is simply refreshing. A perfect companion to [sprouted rice](#) (GR184) or [whole grain brown rice](#)

The Azure Almanac

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