

Chicken Salad

I made 6 hearty sandwiches from these ratios : ~5 minutes assembly time, ~30 minutes prep time (plus more if you're cooking the chicken first) : adapted from a recipe the lovely Cassie Ransleben made for me all those years ago

Ingredients:

- 3 cooked chicken breasts* (mine equaled about 1.7lbs), roughly chopped/shredded
- ½ large honeycrisp apple, diced
- a big handful of grapes, quartered
- juice of ½ a lemon
- ½ cup of homemade mayo*
- 2 heaping tbsps of sour cream
- 1 tbsps fresh dill, chopped
- 2 stalks green onion, sliced
- salt & pepper to taste
- optional for serving as a sandwich: fresh focaccia, cooked bacon, baby arugula

Instructions:

- Combine chicken, apple, grapes, salt & pepper in a medium bowl.
- Mix in mayo, sour cream & lemon.
- Finally, mix in dill & green onion.
- Taste to adjust — this is when you'd add more salt, lemon, mayo etc to get the consistency & flavor you love.
- Cover & put in the fridge for 2hrs (also fine to use immediately but it gets better with age).

- Assembly: grab a nice big wedge of cooled focaccia & slice it so you have a top & bottom slice. Add your chicken salad filling, bacon, & arugula. You're in for a treat.
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recipe notes:

- You can use leftover chicken, rotisserie chicken, etc. This time I had raw chicken breasts that I slow cooked on high for two hours with salt, pepper & about a cup of broth.

what you learn from this recipe:

- I learned that this recipe tasted way better on day two. All of the flavors came together and everything savory and sweet became more of a flavor bomb.
- I have never added fresh herbs to my chicken salad before and WOW it kicked this classic into high gear for sure.