

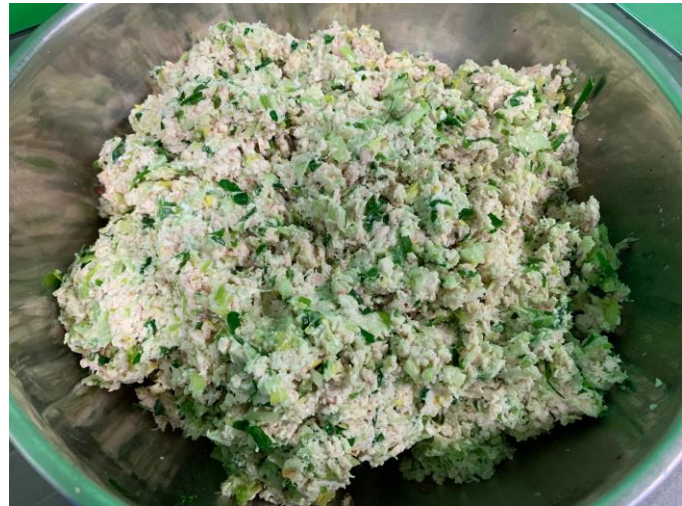
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Chicken Salad

I have had so many requests for this recipe! Those of you who have been in a full day class where we provide lunch will recognize this chicken salad. It is our go to easy lunch for a group. Mound onto croissants or good rolls, add some shredded lettuce and you have a great sandwich. I am not a fan of mayonnaise and this salad only has enough to bind it together. It is also great served with crackers too for a light snack.

Enjoy!



Ingredients

1 Rotisserie Chicken – original type flavor
3 Large Celery Stalks
6 Green Onions
2 full Sprigs of Fresh Tarragon or 1 tsp dried
3 Tbsp Mayonnaise + more to taste
Salt and Pepper to taste

- Remove the skin from the rotisserie chicken and pull the meat from the bones
- (If you want to, save the bones to make a stock for another dish)
- Place half of the chicken meat into the bowl of a food processor with the chopping blade and process until very fine. Place into a large mixing bowl and continue with the rest of the chicken.
- Clean celery and chop into chunks. Clean green onions – removing the bottom and the very tops leaving most of the green part and all of the white. Chop into chunks. Remove tarragon leaves from the stems.
- Place the celery, green onions and tarragon into the bowl of the food processor and chop until fine.
- Add celery mixture to chicken. Add mayo and mix. Add a little more mayo if the mixture seems too dry.
- Taste and adjust seasoning with salt and pepper.
- Saves in the refrigerator for 3 days.