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**Chicken Salad,
Plain and Simple**

Chicken salad is a versatile staple—perfect for lettuce wraps, tossed salads, or simply served on bread with a side of potato chips. I've been making this recipe for years, and my family goes nuts over it! Don't feel like cooking chicken breasts or thighs? Grab a rotisserie chicken for an easy shortcut. I like to use a combination of thigh and breast meat—the thighs add a rich depth of flavor.

Ingredients:

- **2 cups** shredded chicken (white and thigh meat)
- **1/4 tsp** dried dill *or* **1/2 tsp** fresh dill
- **1/4 tsp** granulated garlic
- **1/4 tsp** granulated onion
- **1/4 tsp** dried basil
- **1 tsp** dried parsley *or* **1 1/2 tsp** fresh parsley
- **1/4 tsp** Kosher or sea salt
- **1/4 tsp** black pepper
- **1 tbsp** sour cream
- **3/4 cup** mayonnaise
- **1/8 cup** celery, finely chopped (*optional but adds a nice crunch*)

Optional Variations:

- Add **1/8 cup** chopped walnuts for a bit of nuttiness and texture.
- Add **1/8 cup** dried cranberries for a touch of sweetness.

Instructions:**1. Prepare the Chicken:**

- If using fresh chicken, cook and shred it. For a shortcut, use a store-bought rotisserie chicken and remove the skin before shredding.

2. Mix the Seasonings:

- In a large bowl, combine the dried dill, granulated garlic, granulated onion, dried basil, parsley, salt, and black pepper.

3. Add the Wet Ingredients:

- Stir in the mayonnaise and sour cream until well combined.

4. Incorporate the Chicken and Celery:

- Add the shredded chicken and chopped celery (if using) to the bowl. Mix until everything is evenly coated.

5. Chill and Serve:

- For best flavor, cover and refrigerate for at least 30 minutes before serving.
- Serve on bread, in a lettuce wrap, over a tossed salad, or with crackers.