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## Crunchy and Creamy Chicken Salad

Serves 4 - 6

Everyone has a favorite way to make chicken salad! Our version uses some classic additions: crunchy celery, sweet grapes, and a creamy dressing. Serve this delicious chicken salad in a sandwich, atop a lettuce wrap, or simply with crackers. A delicious lunch is served!

### **Ingredients:**

2 pounds chicken breast (or about 3 chicken breasts)  
3 tablespoons butter  
3 slices of lemon  
3 celery ribs, diced (about 1 cup)  
3 green onions, sliced (about 1/2 cup)  
1 cup red grapes, halved  
1/2 cup walnut pieces

### **For Serving:**

Sliced bread or croissants  
Lettuce leaves

### **Dressing Ingredients:**

1/2 cup mayonnaise  
1/4 cup plain Greek yogurt  
2 tablespoons fresh lemon juice  
2 tablespoons stone ground mustard  
2 tablespoons sugar  
1 teaspoon Kosher salt  
1/2 teaspoon pepper  
1/4 teaspoon garlic powder  
1/2 teaspoon poppy seeds  
Pinch of cayenne pepper

### **Directions:**

1. Preheat the oven to 400°F. Place the chicken breasts on a sheet of aluminum foil. Sprinkle the chicken with Kosher salt and pepper. Top each breast with a tablespoon of butter and a slice of lemon. Fold the foil into a packet sealing the chicken inside. Place the packet inside of a baking dish. Bake until the chicken is cooked to 165° F, about 15-20 minutes).
2. While the chicken bakes, prepare the celery by trimming and dicing. Slice the green onions, halve the grapes, and measure out the walnut pieces.
3. Mix all of the dressing ingredients together in a medium-sized bowl. Whisk until combined.
4. Once the chicken has reached 165°F, remove from the oven and let rest for 10 minutes. Once the chicken has reabsorbed its juices, dice into 1/4-inch pieces. Place the diced chicken in a large bowl.
5. Let the chicken cool, then mix with the celery, green onions, grapes, and walnuts. Add the dressing and mix until evenly coated. Taste, and adjust seasonings and mix-ins to your preference. Let the chicken salad sit for about 30 minutes to allow the flavors to blend together.
6. Serve on bread or croissants with a crisp lettuce leaf.