

Choco Fever Dream

Easy Classic Chicken Salad

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken breast, shredded
- [ ] 1/2 cup celery, finely sliced
- [ ] 1/4 cup red grapes, halved
- [ ] 3/4 cup mayonnaise
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp Dijon mustard
- [ ] 2 tbsp fresh dill, chopped
- [ ] Salt and pepper to taste

Instructions

1. Poach chicken breasts in lightly salted water until just cooked through, about 10 minutes; let cool and shred while still warm.
2. In a large bowl, whisk together mayonnaise, lemon juice, Dijon, dill, salt and pepper until smooth.
3. Fold in shredded chicken, sliced celery, and grape halves, mixing gently to keep the chicken fluffy.
4. Taste, adjust seasoning, then cover and chill for at least 10 minutes before serving.
5. Serve chilled on croissants, over mixed greens, or as a simple snack with crackers. Try pairing Black Pepper.

Nutrition per serving

420 kcal	28 g	12 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra brightness, add a splash of white wine vinegar.
- If you like a tangier profile, increase lemon juice by half a teaspoon.
- Grapes can be swapped for dried cranberries for a chewier texture.