

Choco Fever Dream

Creamy Chicken Salad Sandwich

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Lunch** Course

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken breast, shredded
- [ ] 1/3 cup plain Greek yogurt
- [ ] 1 tablespoon mayonnaise
- [ ] 1 tablespoon honey
- [ ] 1 tablespoon fresh lemon juice
- [ ] 1/4 cup seedless grapes, halved
- [ ] 1/3 cup celery, finely diced
- [ ] 2 tablespoons fresh dill, chopped
- [ ] Salt and pepper to taste
- [ ] 8 slices soft sandwich bread, lightly toasted

Instructions

1. In a large bowl, whisk together the Greek yogurt, mayonnaise, honey, lemon juice, and dill until smooth.
2. Add the shredded chicken, grapes, and celery to the dressing; toss gently to coat without mashing the grapes.
3. Season with salt and pepper, taste, and adjust lemon or honey if needed.
4. Spread the mixture onto four slices of toasted bread, top with the remaining slices, and slice diagonally.

Nutrition per serving

350 kcal	28 g	30 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra herb flavor, add a pinch of fresh tarragon.
- If you prefer a sweeter salad, increase honey by a teaspoon.
- Use a light hand when mixing to keep the grapes whole.