



Waldorf Chicken Salad

Traditional

Allergens: Eggs, Nuts

Warm weather

Yield: about 7 cups

Shelf life: 5 days

Ingredients:

5 cups	chicken: boneless skinless breast, or tenders
1–2 stalks	celery
3/8 cup	seedless grapes, red, coarsely chopped
3/8 cup	seedless grapes, green, coarsely chopped
1/4 medium	red onion, diced small
1 cup	mayonnaise
3/8 cup	almonds, toasted, sliced or slivered
1 tbs	tarragon, dried
2 tbs	lemon juice
dash	salt
dash	pepper

Preparation:

1. Poach, boil, or steam chicken until cooked through. Internal temperature should reach 164° F. Drain and cool to the touch. Once cool enough to touch, pull chicken into shreds. Cool.
2. In a large stainless steel bowl, mix celery, grapes, onion, mayonnaise, almonds, tarragon, lemon juice, salt, and pepper. Add shredded chicken and mix well.