



Category (Salads)

## Aundrea's Chicken Salad

Submitted by Aundrea Carlson

<p><b><u>Recipe</u></b></p> <p>* 1 can chicken chunks, drained (10 - 12.5 oz.)          ½ - 1 c. mayo, to taste          1 celery stalk, chopped fairly fine          1 green onion, chopped (green and white parts)          ¼ green apple, peeled and diced finely          1 handful sliced almonds (3+ tablespoons)          A few squeezes of fresh lemon juice (deseeded)          A pinch or two of fresh or dry dill</p> <p>Optional:          1 handful Craisins (3+ tablespoons)          A pinch or two of curry (substitute for dill)</p> <p>Combine all and enjoy. Refrigerate a few hours for best flavor.</p>	<p><b><u>Grocery List</u></b></p> <p>1 can chicken chunks (10 - 12.5 oz.)          Mayo, if not on hand          Celery          Green onion          Green apple          Sliced almonds          Lemon          Fresh or dry dill, if not on hand</p> <p>Optional:          Craisins, if using          Curry, if using</p>
<p><b><u>Side dish</u></b></p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>* You could also try subbing freshly cooked chopped chicken (probably a cup or so) if you don't like the texture of canned.</p> <p>You can experiment with the ingredients in this salad, which is what I did. For example, you could substitute fresh grapes sliced in half for the Craisins, which is also delicious.</p> <p>If using Craisins, I recommend adding them right before eating, and using only enough for whatever you eat right then. Otherwise they tend to get soggy if left in the salad for long.</p>