



Ingredients

- ✓ 2 boneless skinless chicken breasts
- ✓ 20 green grapes, halved
- ✓ 1 small stalk celery, chopped fine
- ✓ 1/2 cup pecans
- ✓ 1/4 cup almond slivers
- ✓ 1-2 teaspoons tarragon
- ✓ 2-4 tablespoons Hellman's mayonnaise (You might be shocked not to see Duke's here, but I just like the Hellman's bite against the sweet tarragon.)

Tarragon Chicken Salad

It's Spring, and that means it's time for Tarragon Chicken Salad! I adore this classic recipe with grapes and nuts. It's fresh and tasty and makes me feel like I should be playing croquet and hosting bridge tournaments. And it's dead easy to make, too. I recommend you scale this recipe up for an afternoon with friends, and scale the tarragon to your preferred level, too.

Directions

1. Roast the chicken breasts, seasoning with tarragon, salt, and pepper
2. Cube the roasted chicken breasts
3. Halve the grapes, and chop the celery
4. Chop the nuts, setting aside a tablespoon
5. Add all ingredients to a bowl, stir well to mix
6. Add mayonnaise to your preferred consistency

Style points if served chilled on lettuce cups, topped with small bits of chopped nuts, or on open-face toast points.