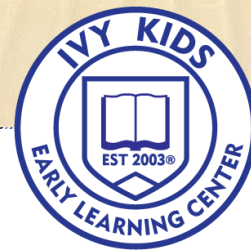


INGREDIENTS

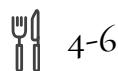
- 1 lb Chicken, skinless, boneless, shredded (or use equivalent canned in water, drained and shredded)
- 1/3 cup Sweet pickle relish, drained
- 1/3 cup White onion, finely chopped
- 1/3 cup Celery, finely chopped
- 1/2 to 2/3 cup Mayonnaise (adjust to desired creaminess)
- 1/8 tsp Black pepper
- A pinch of Dry mustard

INSTRUCTIONS

1. If using fresh chicken, boil or poach the chicken breasts until fully cooked. Once cooled, shred the chicken using two forks or your hands. If using canned chicken, drain the water and shred the chicken.
2. In a mixing bowl, combine the shredded chicken, drained sweet pickle relish, finely chopped white onion, and finely chopped celery.
3. Sprinkle in the black pepper and dry mustard. Mix well to ensure the seasonings are evenly distributed.
4. Add the mayonnaise to the chicken mixture. Start with 1/2 cup and mix well. If you prefer a creamier texture, add more mayonnaise until you reach your desired consistency.
5. Cover the bowl and refrigerate the chicken salad for at least 1 hour before serving. This allows the flavors to meld together.
6. Serve the chicken salad on sandwiches, with crackers, on a bed of lettuce, or as a filling for wraps.



Chicken Salad



4-6



Prep time 10 minutes

Cook time 25-30 minutes

Indulge in a bowl of Classic Chicken Salad, a delightful blend of tender chicken, crunchy celery, and sweet pickle relish. Infused with a hint of dry mustard and bound with creamy mayonnaise, this salad is a timeless favorite. Perfect for a light lunch or as a flavorful sandwich filling, it's a dish that brings both comfort and satisfaction.

