

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

HERBY CHICKEN SALAD

Recipe by Megan Dilley

Ingredients:

- 2 lbs roasted chicken, shredded
- ¾ cup mayonnaise
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest
- Kosher salt and black pepper
- 2 green onions, such as spring or Mexican, white and pale green parts only, thinly sliced
- 1 large carrot, chopped
- 1 celery stick, chopped
- 1 cup fresh herbs, such as dill, tarragon or chives, or a mix, roughly chopped
- 2 heads baby lettuces, leaves torn (optional)
- Olive oil for drizzling (optional)

Directions:

Step 1: In a medium bowl, combine shredded chicken, mayonnaise, lemon juice, lemon zest, kosher salt and black pepper. Stir well to combine. Stir in green onions, carrot, celery and herbs. Cover and place in refrigerator for at least 30 minutes to chill and let flavors meld.

Step 2: If topping chicken salad on baby lettuces, prepare bowls with torn greens. Scoop chilled chicken salad on lettuce, top with a drizzle of olive oil, a grind of black pepper, and salt to taste. Serve.

This is the perfect way to reinvent leftover roasted chicken. Serve on baby lettuces, as a satisfying dip for crackers, or on fresh bread for a classic sandwich.

Pair with Grant Grenache



Point phone camera at
QR Code for more info.

