



## CHICKEN SALAD

6-8 chicken breasts, skin on and bone-in  
1 carrot  
1 rib celery  
1 onion, chopped  
Salt and pepper  
Chopped parsley  
Basil

2 cups diced celery  
1 cup slivered almonds or pecans, toasted  
1 cup grapes, halved  
½ cup lemon juice  
2-3 cups mayonnaise

Place chicken in a large stockpot and cover with water. Add carrot, celery and onion. Season with salt and pepper. Add parsley and basil. When the chicken is completely cooked, remove to a baking sheet and allow to cool at room temperature.

When cool enough to handle, remove the skin and bones and discard. Chop the chicken and place in a large bowl. Add diced celery, toasted almonds, lemon juice, salt and pepper. Add mayonnaise and mix completely by hand, using plastic gloves to mix. Add more mayonnaise if needed.

Adapted from a recipe by Mary Parlanti