



Daniel's Chicken Salad

Chicken Ingredients:

- 4 split chicken breasts (bone-in, skin-on)
- Extra virgin olive oil to brush on top
- 1 tsp Sea salt
- Freshly ground black pepper
- 1 tsp smoked or regular paprika

Chicken Instructions:

Preheat oven to 425 degrees. Place the chicken breasts on a foil-lined, rimmed pan and rub with the skin with olive oil. Sprinkle liberally with salt, pepper and paprika.

Roast for 35 to 40 minutes, until the chicken is just cooked. When cool enough to handle, take the meat and skin off of the bones, discard the skin, and shred the chicken in large bite-sized pieces or slice or cube it. Use two of the breasts for this salad and the rest of the chicken meat can be cooled and covered, then refrigerated for another use.

Salad Ingredients

- 1 lb chicken breast meat, cooked and cubed (about 2 large half breasts)
- 1 cup red or green grapes or pitted red or Rainier cherries, cut in half and seeds removed
- 2 stalks finely sliced celery
- ¼ cup coarsely chopped toasted walnuts or pecans
- ¼ - ½ cup mayo (I use homemade-BEGIN WITH JUST A BIT)
- 1 tsp curry powder
- Salt and pepper to taste
- Arugula or lettuce leaves for garnish

Salad Instructions

Start with just ¼ cup of mayo and mix with all of above. The mayo should barely coat the salad, not be gooey. Taste and adjust curry, salt and pepper. Add more mayo if desired. Makes about 5-6 side servings, or 4-5 main servings.