

## **Sarah's Classic Chicken Salad**

**Servings: 4 to 6**

### **Ingredients:**

¾ cup sour cream  
¼ cup good mayonnaise  
1 teaspoon Dijon mustard  
2 tablespoons fresh parsley, chopped  
1 tablespoon fresh tarragon, chopped (optional)  
1 teaspoon kosher salt  
½ teaspoon ground black pepper  
2 cups cooked chicken, roughly chopped or shredded (rotisserie chicken is great for this recipe)  
2 celery stalks (about half a cup), sliced lengthwise in half then diced into bite-size pieces  
¾ cup grapes (green or red), halved or quartered  
¾ cup walnuts, toasted  
2 tablespoons onion, finely chopped

### **Directions:**

In a medium bowl, add the sour cream, mayonnaise, mustard, parsley, tarragon, salt and pepper; stir well to combine. Taste and adjust flavors as desired.

In a large bowl, combine the chicken, celery, grapes, walnuts and onion until evenly distributed. Add three quarters of the dressing and mix well. If the salad appears too dry, add more dressing as desired. Serve immediately in a sandwich or on a bed of lettuce or refrigerate in an airtight container for up to 3 days. If preparing in advance, save the remaining dressing to toss into the salad just before serving.



**For more great recipes and event updates,  
join my mailing list at [sarahnasello.com](http://sarahnasello.com) and follow me on social media:**

**Website: [sarahnasello.com](http://sarahnasello.com)**

**Instagram: [@sarahnasello](https://www.instagram.com/sarahnasello)**

**Facebook: [facebook.com/sarahgnasello](https://www.facebook.com/sarahgnasello)**