

TARRAGON CHICKEN SALAD

The key to this chicken salad is using roast chicken. The texture is different than that of a salad made with boiled chicken. Also, as my wife points out, you better like tarragon.

1 Roast chicken

½ yellow onion, minced

½ cup chopped celery

½ cup chopped toasted walnuts

1/3 cup mayonnaise

1 tsp. Dijon mustard

1 tablespoon chopped fresh tarragon

salt and fresh ground pepper

Remove all skin, fat, bone and connective tissue from chicken, and dice all the meat. Place it in a large bowl with the remaining ingredients, and toss with a rubber spatula. Salt and pepper to taste.