

Everyday Chicken Salad

Ingredients

- 3 cups cooked chicken, shredded or diced (rotisserie chicken works well)
- 2 boiled eggs, chopped
- 1/2 cup mayonnaise
- 2 celery stalks, finely diced
- 1/4 cup sweet pickles, chopped (or 2 tbsp sweet relish)
- 1/2 small red onion, finely diced
- Salt and black pepper, to taste
- Optional: 2 tbsp bacon bits
- Optional Light & Fresh Style: Replace some or all of the mayonnaise with plain Greek yogurt and add 1 tbsp lemon juice

Instructions

1. Combine the chicken, boiled eggs, celery, onion, and pickles or relish in a large bowl.
2. Add the mayonnaise and fold until everything is evenly coated.
3. If the mixture seems dry, add a little more mayonnaise (or yogurt for the lighter option).
4. Season with salt and pepper, mixing well, and adjust to taste.
5. For a lighter version, replace some or all of the mayonnaise with Greek yogurt and add lemon juice.
6. Fold in bacon bits if using.
7. Cover and refrigerate for 30 minutes before serving. Serve in sandwiches, tucked into croissants, over lettuce, or with crackers.

Note & Storage

- Rotisserie chicken works well and saves time, but leftover baked or poached chicken can also be used.
- Sweet pickles or relish give a classic flavor, but you can adjust the amount to taste.
- For crunch, add chopped nuts such as pecans or almonds.
- Store in an airtight container in the refrigerator for up to 3 days.
- Do not freeze, as the texture will change.
- If making sandwiches in advance, keep the chicken salad separate and assemble just before eating to avoid soggy bread.