

Chicken Salad

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

2 chicken breasts, bone in,
skin on (1 1/2 pounds)
Good olive oil
Kosher salt
black pepper
1 c SWP pecan pieces
1/2 c mayonnaise
1/2 c sour cream
1 T chopped fresh tarragon
leaves, optional
1 c grapes, cut in 1/2

Directions

1. Preheat oven to 350°F.
2. Place the chicken breasts, skin side up, on a baking sheet and rub them with olive oil. Sprinkle generously with salt and pepper. Roast for 35-40 minutes, until the chicken is cooked through. Set aside until cool.
3. When the chicken is cool, remove meat from the bones and discard the skin and bones. Cut the chicken into 1/2-inch dice.
4. Meanwhile, place the pecans on a separate sheet pan and toast in the oven for 7-8 minutes until golden. Set aside to cool.
5. For the dressing, mix the mayonnaise, sour cream, 2 teaspoons of salt, 1/2 teaspoon of pepper, and tarragon leaves, if using.
6. Place the diced chicken in a bowl, add the pecans and grapes. Pour the dressing over the chicken and toss well.