

# Best Chicken Salad

This basic chicken salad is the best and a family favorite. I like to use baked thighs or breasts that have been sprinkled with basil or rosemary.

## Ingredients

- $\frac{1}{2}$  cup blanched slivered almonds
- $\frac{1}{2}$  cup mayonnaise
- 1 tablespoon lemon juice
- $\frac{1}{4}$  teaspoon ground black pepper
- 2 cups chopped, cooked chicken meat
- 1 stalk celery, chopped

## Directions

1. Place almonds in a frying pan. Toast over medium-high heat, shaking frequently. Watch carefully, as they burn easily.
2. Mix together mayonnaise, lemon juice, and pepper in a medium bowl. Toss with chicken, toasted almonds, and celery.

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**SOURCE : ALLRECIPES**