

Our State eats

Published in the May 2017 issue of Our State



Tarragon & Walnut Chicken Salad

Yield: 8 servings.

- 4 boneless, skinless chicken breasts, cooked and coarsely chopped (about 4 cups)**
- 1 cup Duke's mayonnaise**
- 2 tablespoons fresh lemon juice**
- ¼ teaspoon nutmeg**
- 1 teaspoon salt**
- ½ teaspoon pepper**
- ¼ cup fresh tarragon leaves, chopped**
- 1 cup chopped walnuts, toasted**

Place cooked chicken in a large mixing bowl and set aside. In a separate bowl, mix together mayonnaise, lemon juice, nutmeg, salt, and pepper. Pour dressing over chicken and toss until dressing is incorporated. Stir in tarragon and walnuts. Refrigerate for a minimum of 1 hour before serving.

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