

# Herby Chicken Salad

By Audrey Plant

## Ingredients

1 rotisserie chicken, deboned and roughly chopped  
4 stalks of celery, finely chopped  
½ medium red onion, finely chopped  
2 tablespoons fresh dill, minced  
2 tablespoons fresh chives, minced  
2 tablespoons fresh Italian parsley, roughly chopped  
Juice of 1 fresh lemon  
2 teaspoons kosher salt  
⅛ teaspoon crushed red pepper flakes  
1 teaspoon freshly cracked black pepper  
½ tablespoon honey  
1 tablespoon Dijon mustard  
¼ cup mayonnaise

## Instructions

1. In a large bowl, add chopped chicken, celery, red onion, dill, chives, and parsley. Using a fork or spatula, mix until well combined.
2. Add lemon juice, kosher salt, pepper, red pepper flakes, pepper, honey, Dijon mustard, and mayonnaise. Mix until well combined and evenly distributed.
3. Serve on toasted sourdough bread or in a small bowl with crackers.

## Notes:

1. I prefer an unseasoned rotisserie chicken to help control the salt level. This helps with being in control of the amount of seasoning. You can always add more salt if needed!
2. Don't be afraid of mayonnaise! This recipe can be substituted for 1:1 with avocado or vegan mayonnaise.
3. I like to add honey for a bit of sweetness.
4. Once the chicken is deboned and the skin is removed, you can either roughly chop the meat or shred it with a fork.
5. Chicken can hold in the fridge for up to 3 days.