



Smoky Chicken Salad

Prep Time: 10 minutes
Bake Time: 20 minutes
Yield: 4 Servings

INGREDIENTS

2 cups cooked chicken breast, shredded or diced

½ cup mayonnaise

¼ cup sour cream

½ teaspoon onion powder

½ teaspoon garlic powder

½ teaspoon smoked paprika

½ teaspoon celery salt

¼ teaspoon ground coriander

¼ teaspoon black pepper

1 teaspoon Dijon mustard (optional)

1 teaspoon lemon juice

½ cup celery, finely diced

¼ cup red onion, finely diced

¼ cup sweet relish or chopped pickles (optional)

DIRECTIONS

1. Prepare the chicken – If using freshly cooked chicken, let it cool before shredding or dicing.
2. Make the dressing – In a medium bowl, whisk together mayonnaise, sour cream, onion powder, garlic powder, smoked paprika, celery salt, coriander, black pepper, Dijon mustard, and lemon juice until smooth.
3. Combine ingredients – Add the shredded chicken, celery, red onion, and relish (if using) to the bowl. Stir well until everything is evenly coated.
4. Chill and serve – Cover and refrigerate for at least 30 minutes to allow the flavors to meld. Serve on sandwiches, crackers, toasted baguette points, lettuce cups, or enjoy as-is!

