

Michigan Chicken Salad*

1 ½ lbs poached chicken breasts, cubed.

½ lb dried cherries

¼ lb toasted sliced almonds

2 ribs celery, diced

Dressing

½ cup mayonnaise

½ cup Plain Greek yogurt (0% fat ok) or sour cream

2 tbsp Dijon mustard

2 tbsp lemon juice (more if the dressing is too thick)

1 tbsp fresh dill or 1 tsp dried dill

Blend mayonnaise, yogurt/sour cream, mustard, lemon juice, and dill. Mix with chicken, cherries, almonds, and celery. Salt and pepper to taste.

*Recipe from an Ann Arbor restaurant, hence the name

Prepared for the September 2016 BCGC meeting by Suzanne Grefsheim