

Sara's Chicken Salad

Easy to make and sinfully delicious, this chicken salad recipe comes courtesy of a friend of Boston Mamas Founder/Editor Christine Koh. Beware, it's addictive!

Ingredients:

- 2 lb chicken breast
- 1 cup mayonnaise
- 1 tsp lemon pepper
- 1 tsp onion salt (or if you can't find that, use ½ tsp onion powder + ½ tsp salt)
- ½ package bacon, fried and chopped into chunks
- 1 cup halved red grapes

- White wine vinegar (optional)
- Black peppercorn and bay leaf (optional)



Process:

1. Mix mayonnaise *the day before serving* (crucial to taste!) with lemon pepper and onion salt. Refrigerate overnight.
2. Bring large pot of water to boil (add a splash of vinegar and some black peppercorns and a bay leaf if you wish). Add chicken, reduce heat, and bring water to a simmer. Simmer until the chicken is cooked through, but do not overcook.
3. Shred chicken roughly with your fingers and stir with mayonnaise mixture. Add bacon and sliced red grapes.