



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

AUG 2017
Recipe 99

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Sonoma Chicken Salad with Pecans & Grapes

PREPARATION

- 1 - In a bowl, combine mayonnaise, vinegar, honey, poppy seeds, garlic powder, onion powder, salt and pepper. Refrigerate until ready to dress the salad.
- 2 - Preheat oven to 375°F. Place the chicken breasts in one layer in a baking dish with 1/2 cup water. Cover with foil and bake 25 minutes until completely cooked through. Remove cooked chicken breasts from pan, cool at room temperature for 10 minutes, then cover and refrigerate.
- 3 - When the chicken is cold, dice into bite-size pieces and transfer to a large bowl. Stir in pecans, grapes, celery and dressing.

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Cooks Note: This classic chicken salad recipe made from tender chicken breast, crunchy pecans and sweet grapes makes for a perfect light summer meal. Paired with greens, crackers or toasted baguette, this delicious, versatile dish makes an excellent addition to summer menus.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 1 cup mayonnaise
- 4 teaspoons apple cider vinegar
- 4 teaspoons honey
- 2 teaspoons poppy seeds
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- salt & freshly ground black pepper
- 2 lbs boneless skinless chicken breasts
- 1 cup pecans, toasted
- 2 cups purple grapes
- 2 stalks celery, thinly diced

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