



Chicken Salad with Grapes, Cashews, Apples and Fresh Dill

This recipe is quite versatile!

Servings: 4

2 boneless skinless chicken breasts, boiled, diced
1 cup seedless red grapes, each cut in half
1 cup salted cashews
1 small apple, finely diced
1/4 cup finely chopped red onion
1 celery stalk, sliced or chopped
1/4 cup finely chopped green onions
1/2 to 1 cup mayonnaise
Juice of 1 lime (1 to 2 tablespoons)
1 teaspoon chopped fresh dill
Salt and pepper to taste



In large bowl, stir together all ingredients until well mixed, adding salt and pepper to taste.
Serve immediately, or store in a tightly covered container for up to 24 hours in the refrigerator.

For a slightly different flavor, swap out the grapes, cashews and lime juice for cucumbers, sliced almonds and lemon juice. This recipe can be served immediately, or stored in a tightly covered container for up to 24 hours in the refrigerator.



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