

Lemon Tarragon Chicken Salad MAKES ABOUT 4 CUPS

This is no ordinary chicken salad! The addition of fresh lemons and tarragon makes it so special, especially in the summer. If you don't have tarragon, you can use any fresh herb, such as basil or cilantro. My favorite way to eat chicken salad is with Frito Scoops!

INGREDIENTS

1 roasted chicken, meat removed, bones and skin discarded	2 tablespoons fresh tarragon, chopped
3/4 cup finely chopped celery	3 tablespoons fresh lemon juice
1 cup mayonnaise	zest of one lemon
1/3 cup finely chopped onion	salt and pepper, to taste

PROCESS:

Shred chicken into small pieces and place in a bowl. In another bowl, combine remaining ingredients and fold into shredded chicken. Refrigerate at least 2 hours before serving. Keeps in the refrigerator for 3 days.