

Honey-Pecan Blueberry Chicken Salad

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This recipe makes good use of leftover rotisserie chicken. You probably don't have 4 full cups of leftover chicken—so divide ingredients in half and use what you have. While you can use frozen and thawed blueberries, I prefer dried or fresh because they won't water out and dilute the flavor (or turn the mixture a strange purple-gray color).

For a tangy twist, substitute Greek yogurt for mayonnaise and sour cream.

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makes 6 cups

INGREDIENTS

- 4 cups chopped or shredded cooked chicken
- 4 small celery stalks, chopped
- 1 cup dried or fresh blueberries
- ½ cup chopped pecans or slivered almonds, toasted
- ¼ cup chopped red onion
- ⅔ cup mayonnaise
- ¼ cup sour cream
- 2 tablespoons honey
- ½ teaspoon salt
- ½ teaspoon coarsely ground black pepper

Combine chicken, celery, blueberries, nuts, and onion in a large bowl.

Stir together mayonnaise, sour cream, honey, salt, and pepper in a small bowl. Stir mayonnaise mixture into chicken mixture.

