

Marie Saba

from my kitchen to yours

Lemon Tarragon Chicken Salad

Ingredients:

- 1.5 lbs. boneless skinless chicken breasts (about 3 large breasts)
- 2 lemons
- ½ to ¾ cup Greek yogurt
- 2 Tablespoons Hellman's mayonnaise
- ¼ cup sweetened dried cranberries
- 2 stalks celery, diced
- 1 Tablespoon fresh tarragon, minced
- 1 Tablespoon fresh lemon juice
- Kosher salt
- Freshly ground pepper

Instructions:

1 Place the raw chicken in the inner pot of an Instant Pot. Cover with water. Add juice of 1 lemon and generous pinch of salt. Place inner pot in the Instant Pot, set to manual, high pressure for 20 minutes. Make sure vent knob is set to "sealing." When Instant Pot is done cooking, carefully release steam and let cool slightly before handling. Using tongs, shred chicken.

2 In a large bowl, mix together Greek yogurt, mayonnaise, dried cranberries, celery, tarragon, lemon juice, salt and pepper. Add chicken to mixture and toss to combine. Taste, and season with additional salt, pepper or lemon as desired.

Slow-Cooker Variation:

If you don't have an Instant Pot, you can cook the chicken in a slow cooker. Cook chicken, with water, lemon juice and salt, in slow cooker on high for 3 hours. Shred chicken with tongs and use as instructed above.

