

## Easy Chicken Salad

*Serves 4-6*

### Ingredients:

- 1 to 1.3 lbs. (450-600 g) boneless, skinless chicken breasts (2-3 breasts)
- 3 Tablespoons (45 ml) lemon juice, divided
- 1/2 cup (140 g) plain Greek yogurt
- 2 Tablespoons (30 g) Hellman's mayonnaise
- 1/4 cup (40 g) chopped sweetened dried cranberries
- 2-3 stalks celery, diced
- 1 Tablespoon (2 g) minced fresh tarragon
- Kosher salt
- Freshly ground pepper



### Instructions:

1. Place the raw chicken in the inner pot of an **Instant Pot**. Cover with water. Add 2 Tablespoons lemon juice, generous pinch of salt and a few grinds of pepper. Close and lock the lid, and move the “steam release” switch to “closed.” Cook on high pressure for 6 minutes. Then carefully release the steam (it's very hot!) and carefully open lid (remaining steam will still be hot). Using tongs, transfer the chicken to a bowl and let cool. Shred the chicken using your fingers, tongs, two forks, or a **Kitchen Aid stand mixer**.
2. In a large bowl, mix together 1 Tablespoon (15 g) lemon juice, Greek yogurt, mayonnaise, dried cranberries, celery, tarragon, salt and pepper. Add shredded chicken to mixture and toss to combine. Taste, and season with additional salt and pepper as desired.
3. Serve on croissants, toasted bread, or a bed of lettuce. Enjoy!