

From Real Estate to Recipes!
May FEATURE RECIPE

Courtesy of Janel Garz- "Best Chicken Salad She Ever Had!"

Janel & family purchased their home from Tina in 2015!

Ingredients:

- ◆ 1 Cup Toasted* Pecans, finely chopped (I use the Hickory nuts)
- ◆ 4 Cups Finely diced Cooked Chicken Breast (I usually use the white meat from a deli rotisserie chicken)
- ◆ 1/2 Cup Finely diced Red Onion or Shallots
- ◆ 1 Cup Finely died Celery
- ◆ 1 tsp salt
- ◆ 1 tsp coarse black pepper
- ◆ 1 tsp Lawry's Seasoned Salt
- ◆ 1 Cup Dried Cranberries
- ◆ 2 1/2 Cups Hellman's Mayonnaise (don't use any other brand or version)

*Toast nuts in a Teflon sauté pan over medium heat for several minutes until lightly darkened but not blackened, stirring frequently. (they burn quickly)
Cool.

Directions:

1. In a small bowl, combined salt, pepper, Lawry's and Hellman's. Set aside.
2. In a large bowl, combine chicken, onion, celery, dried berries and nuts.
3. Add mayonnaise mixture, mix well and chill well.

It's wonderful served in croissants with lettuce, but is also good on your favorite bread or rolls!



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