



## Salads

There's chicken salad and then there's Carol's Chicken Salad - the best ever recipe and easy to make. Hardy enough for a meal. **Credit Carol in Prescott .**

### **Carol's Chicken Salad (serves 4-6)**

4 cup cooked chicken, cut or torn up bite size

3 Tbs. fresh lime juice

1 cup Celery, chopped

1/3 cup Sweet Onion, chopped

2 oz. pimientos, diced

1 tsp. Lawry's season salt

1/2 tsp. fresh ground pepper

1/3 cup real mayonnaise

Pour lime juice over chicken and stir.

Add rest of ingredients, stir and let sit several hours or overnight.

### **To cook the chicken:**

Preheat oven to 375 degrees.

Use 4 large or 6 small chicken breast halves with skin and bone.

Wrap each one tightly in aluminum foil.

Place in roasting pan and bake 1 hour.

To check if done, open foil carefully and poke with fork in thickest part.

If tender and juice runs clear, it's done.

If not, re-seal and keep cooking. Very large breasts usually take another 15 minutes or longer.

When done, open foil to cool. Remove skin and bones and tear or cut into bite size pieces.