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Homegrown's Chicken Cherry Pecan Chicken Salad

By Susie Iventosch



A new favorite chicken salad. Photo Susie Iventosch

INGREDIENTS

- 1 lb. roasted or grilled chicken, chopped into bite size pieces
- 1 cup Just Mayo or your favorite mayonnaise (I used the Best Foods Olive Oil Mayo)
- 1/4 cup dried tart cherries
- 1/4 cup pecans, chopped (we slightly candy and spice ours with our favorite autumnal seasonings)
- 2 Tbsp. parsley, chopped fine
- 1 1/2 Tbsp. roasted garlic cloves, chopped fine
- 1 1/2 Tbsp. fresh sage, chopped fine
- 1 tsp. sea salt
- 1 tsp. black pepper, ground

DIRECTIONS

Mix all ingredients and serve on a bed of lettuce or as a sandwich filling. If using as a salad, garnish with a little extra parsley. For the pecans, I browned them slightly in a tiny bit of olive oil, sprinkled sugar over the top and cooked just long enough for the sugar to melt, stirring a few times. Remove from stove and toss with a mixture of 1/2 tsp. cardamom, 1/2 tsp. cinnamon, 1/2 tsp. cumin, and 1/2 tsp. sea salt.

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