

Classic Chicken Salad

PREP TIME 15 minutes

TOTAL TIME 15 minutes

SERVINGS 6 servings

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This is the best chicken salad recipe with simple ingredients and lots of flavor. Serve it as a sandwich, a salad, or a wrap.

Ingredients

- 2 cups cooked chopped chicken or shredded chicken
- ½ cup [mayonnaise](#)
- 1 rib celery diced
- 1 green onion thinly sliced
- 1 teaspoon Dijon mustard
- ½ teaspoon [seasoned salt](#)
- ⅛ teaspoon black pepper or to taste
- 1 teaspoon chopped fresh dill or ¼ teaspoon dried dill, optional

Instructions

1. In a medium bowl, add chicken, mayonnaise, celery, green onion, mustard, salt, pepper, and dill if using. Mix well to combine.
2. Taste and season with additional salt and pepper if desired.
3. Serve as a sandwich or over salad.

Notes

Replace the green onion with chives or finely diced red onion if desired.

Optional additions include:

- 1 cup chopped red grapes or 1 cup chopped peeled apple
- 2 tablespoons chopped nuts (pecans or almonds)

Nutrition Information

Calories: 206, Carbohydrates: 1g, Protein: 15g, Fat: 16g, Saturated Fat: 3g, Cholesterol: 48mg, Sodium: 362mg, Potassium: 137mg, Fiber: 1g, Sugar: 1g, Vitamin A: 72IU, Vitamin C: 1mg, Calcium: 10mg, Iron: 1mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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