

Chicken Salad Puffs

adapted from Use Real Butter

for the pastry:

1 cup water
1 stick of butter
1 cup flour
4 large eggs

Preheat oven to 400. Bring the water and butter to a boil over medium high heat, and stir until butter is completely melted. Remove from heat and stir in flour until the mixture pulls away from the sides of the pan and forms a ball. Add eggs one at a time, stirring well after each addition, until the mixture is smooth and satiny. Drop scoops of dough (or pipe if you want them to be prettier) onto a baking sheet lined with parchment or a silicone liner. Bake 20-25 minutes, or until the puffs are golden and puffed up. Puffs are done when they are hollow inside. Remove from oven and let cool.

for the chicken salad:

two cups chopped cooked chicken
1/2 medium apple, chopped
1/4 cup sliced almonds
1/2 cup raisins
1/2 cup mayo (I used the light mayo with olive oil)
salt and pepper to taste

Mix all ingredients together until well blended. To serve, slice each puff in half horizontally and scoop a little chicken salad (about 1/4 cup) into the bottom half of the puff. Top with the other half and enjoy!