

Chicken Salad



Tips:

I cooked two frozen chicken breasts in slow cooker on HIGH for 3 to 4 hours. Then shredded it after it cooled a little. I cut the grapes in half. I covered the bowl with plastic wrap and stored the salad in the refrigerator overnight before serving.

<https://patriciaspatchwork.blogspot.com/2018/06/chicken-salad.html>

Ingredients

- 3 cups diced cooked chicken
- ½ cup celery thinly sliced
- 1 cup drained mandarin oranges
- 1 cup drained crushed pineapple
- ½ cup grapes
- ¼ cup mayonnaise
- ¼ cup sour cream
- ½ teaspoon lemon juice
- 1 teaspoon sugar

Preparation

1. Combine the chicken, celery, oranges, pineapples, and grapes.
2. Combine the mayonnaise, sour cream, lemon juice, and sugar in a small bowl.
3. Pour mixture over the chicken mixture; toss gently.
4. Chill thoroughly.
5. Serve on lettuce.