

Treasure Barrel

Classic Chicken Salad Recipe: Easy & Delicious

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Main Course** Course

Ingredients

For the Salad

- [ ] 3 cups cooked chicken, shredded or chopped
- [ ] 1 cup celery, finely chopped
- [ ] 1/4 cup red onion, finely chopped
- [ ] 2 tablespoons fresh dill, chopped

For the Dressing

- [ ] 3/4 cup good-quality mayonnaise
- [ ] 1 tablespoon fresh lemon juice
- [ ] 1 teaspoon Dijon mustard
- [ ] 1/2 teaspoon salt, or to taste
- [ ] 1/4 teaspoon black pepper, or to taste

Instructions

1. First, let's get all our components ready. It's like gathering your thoughts before you speak. In a large bowl, add your cooked and cooled chicken, the finely chopped celery, and the red onion. Just look at those colors and textures already coming together! I love the pale pink of the onion against the green of the celery. Sprinkle the freshly chopped dill over the top; the scent is just heavenly and instantly makes me think of a summer garden. Give it a gentle toss to just acquaint all the ingredients with each other.

2. Now, we'll make the creamy dressing that ties everything together. In a separate, smaller bowl, spoon in your mayonnaise. Add the bright squeeze of fresh lemon juice, the teaspoon of Dijon mustard for that subtle, elegant tang, and your salt and pepper. Use a small whisk or a fork to mix it all together until it's completely smooth and creamy. This is your moment to be a taste-tester. Dip a spoon in—does it sing? Maybe it needs another pinch of salt? Trust your instincts here.

3. It's time to unite everything. Pour your beautifully prepared dressing over the chicken mixture in the large bowl. Use a rubber spatula or a large spoon to gently fold everything together. The key word here is *fold*. You want to coat every single piece lovingly, not stir it into a mush. Scrape the sides of the bowl to make sure everything is incorporated. The goal is a salad where every bite has the perfect ratio of chicken, crunch, and creamy dressing.

4. And now, the hardest part: patience. Cover the bowl with plastic wrap or a lid and place it in the refrigerator to chill for at least 30 minutes, but an hour is even better. This time allows the flavors to meld and deepen into something truly special. The celery and onion will gently perfume the dressing, and everything just settles in. When you're ready to serve, give it one last gentle stir and then pile it high on your favorite bread, scoop it onto a bed of lettuce, or just enjoy it with crackers. A simple meal, but honestly, isn't it just perfect? It almost deserves a dessert, like a slice of chocolate cake afterwards.

Nutrition per serving

380 kcal	20 g	3 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the best flavor, make sure your chicken is completely cooled before mixing it with the mayonnaise. Adding warm chicken can cause the dressing to become oily and separate.
- Feel free to adjust the amount of mayonnaise to your personal preference. If you like a creamier salad, add a little more. If you prefer it less dressed, start with a smaller amount and add as needed.
- The fresh dill really makes a difference, but if you don't have any on hand, you could substitute with fresh parsley or chives for a different, but still lovely, fresh herb flavor.