



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Chicken Salad with Pale Green Fruit –

**3 lbs. boneless, skinless chicken breasts
1 cup of whipping cream
2 cups of honeydew melon balls
2 cups of English or hot house cucumber, sliced lengthwise into quarters, seeded and cut into ½ inch chunks
2 cups green seedless grapes
1 cup of blanched sliced almonds
1 ½ tsp. freshly ground black pepper
1 tsp. salt
Grated zest of 1 lemon
½ cup chopped fresh dill
1 cup mayonnaise mixed with 1 tbl. fresh lemon juice, 1 tbl. Dijon mustard and the grated zest of 1 lemon.
Butter or bibb lettuce leaves**

- 1. Preheat oven to 350°.**
- 2. Arrange chicken breasts in a single layer in a large baking pan. Spread evenly with the cream and bake until done to your taste, 20 – 25 minutes. Cool completely in the cream. Discard cream or save for another use, such as tossed with hot pasta.**
- 3. Shred the chicken into bite-size pieces and place in a large bowl. Add the melon and cucumber chunks, grapes, and almonds, and toss to combine.**
- 4. Sprinkle with the pepper, salt, lemon zest, and all but two tablespoons of the dill, and toss again until thoroughly mixed.**
- 5. Fold in the mayonnaise. Spoon onto a serving platter lined with butter or bibb lettuce leaves and garnish with the remaining dill.**

Credit: Silver Palate Good Times Cookbook