

How I Make Classic Chicken Salad in Just 10 Minutes

Why This Chicken Salad Works Every Time



TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups cooked chicken, chopped (I use rotisserie or leftover grilled chicken)
1/3 cup mayonnaise (I like to use a good-quality brand)
1 tablespoon Dijon mustard
1 tablespoon fresh lemon juice (bottled works in a pinch)
1 celery stalk, finely chopped
1/4 cup red onion, finely diced
1/4 cup sweet relish or diced pickles (I switch between the two depending on my mood)
Salt and freshly ground black pepper to taste
Optional add-ins: halved grapes, chopped apples, toasted almonds, or fresh herbs like dill or parsley

DIRECTIONS

- 1.** Prep the Chicken: If I'm using rotisserie chicken, I remove the skin and bones and roughly chop the meat. Leftover grilled or poached chicken works just as well. The key is to have bite-sized pieces that will easily mix with the dressing.
- 2.** Make the Dressing: In a large bowl, I whisk together the mayonnaise, Dijon mustard, and lemon juice. I give it a quick taste and add a pinch of salt and pepper - this dressing should be tangy, creamy, and well-seasoned.
- 3.** Add the Crunch and Sweetness: Next, I fold in the chopped celery, red onion, and relish. These ingredients add a fresh crunch and a bit of sweetness that balances out the richness of the chicken and mayo.
- 4.** Combine Everything: I gently stir in the chicken until it's fully coated with the dressing. If it looks a little dry, I add another spoonful of mayo. I taste again and adjust the seasoning if needed.
- 5.** Chill (If You Have the Time): If I'm not in a rush, I let the chicken salad chill in the fridge for about 15-20 minutes. The flavors meld beautifully when given a little time. But if I'm hungry, I dig in right away.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-make-classic-chicken-salad-in-just-10-minutes/>