

chicken salad

Tupperware®

Serves 2

4 oz./113 g cooked chicken breast
2 tbsp. mayonnaise
1 tbsp. sour cream
1 tbsp. pecan halves
1 tsp. fresh tarragon
¼ cup green grapes, halved
salt and pepper, to taste

Place chicken breast, mayonnaise, sour cream, tarragon and pecans in base of your Chop 'N Prep™ Chef. Replace cover, twist to seal and pull cord until finely chopped, 4–5 times, or until desired consistency is achieved. Remove blade, place chicken mixture in a small bowl, add grapes, salt and pepper to taste and toss to combine.

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