

# Dill Pickle Chicken Salad

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## Ingredients:

- 2 cups cooked and chopped chicken breast (I use rotisserie chicken)
- 2 hard-boiled eggs, diced
- 2 large celery sticks, finely diced
- 1 cup dill pickles, diced
- 4 green onions, chopped (use the entire thing)
- a handful of fresh dill, finely chopped
- 1/3 cup plain Greek yogurt OR avocado oil based mayo
- Juice from 1/2 lemon
- 1 Tbsp white wine vinegar
- 1 Tbsp Dijon mustard
- Sea salt and ground pepper to taste

## Directions

1. In a large mixing bowl, add the cooked chicken, eggs, celery, pickles, green onions, and dill.
2. In a small bowl, stir in the yogurt OR mayo, vinegar, lemon juice and mustard, then season to your taste. Taste test and add more of anything you think it needs.
3. Enjoy!

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MADE WITH LOVE

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by Teresa Forchard