

Chicken Salad **with apricots & almonds**

Breast meat from a rotisserie chicken is super convenient and gives you the best flavor, but any cooked chicken breast will work.

Makes 8 servings (6 cups)

Total time: 20 minutes

- 4 cups cubed cooked chicken breast
- 1 cup canola oil mayonnaise
- 1 cup sliced dried apricots
- 1/2 cup slivered almonds, toasted
- 1/2 cup minced shallots
- 3 Tbsp. minced fresh tarragon
- 1 Tbsp. minced lemon zest
- 2 Tbsp. fresh lemon juice
- Salt and black pepper to taste
- 8 purchased croissants, split horizontally
- 8 leaves green leaf lettuce

Combine chicken, mayonnaise, apricots, almonds, shallots, tarragon, zest, and lemon juice; season with salt and pepper.

Serve chicken salad on croissants with lettuce.

Per serving: 283 cal; 14g total fat (1g sat); 60mg chol; 285mg sodium; 14g carb; 2g fiber; 24g protein