# Chicken Salad with Apples

## Ingredients

- 2-3 cups cooked chicken, diced or pulled
- 1-2 apples, diced
- ½ onion, diced
- 2/3 cup mayonnaise
- 1 tablespoon mustard
- 1 tablespoon lemon juice (or juice of 1 lemon)

Optional:
- Can substitute the mayonnaise for yogurt, or use a combination of both
- If you prefer a sweeter dressing, can use miracle whip to replace the mayonnaise or yogurt, or add 1 tablespoon of honey
- Add extra vegetables like chopped celery and carrots
- Add extra fruits like sliced grapes, raisins, or cranberries
- Add a handful of chopped nuts
- Season with garlic and onion powder
- Add ½ - 1 tablespoon of vinegar for a tarter taste

## Instructions

**Prep Time: 5 minutes**

**Prep:**

- Dice the apples, onion, and any additional fruits or veggies.
- Combine all of the ingredients in one bowl and mix together.
- Add salt and pepper to taste and any other additional spices and seasonings.
- Serve and Enjoy!

**Cook Time: 5 minutes**

1. Dice the apples, onion, and any additional fruits or veggies.
2. Combine all of the ingredients in one bowl and mix together.
3. Add salt and pepper to taste and any other additional spices and seasonings.
4. Serve and Enjoy!

**Serving Ideas:**

- Use the chicken salad and some lettuce as a filling for a sandwich or a wrap.
  - If you like hot sandwiches, try grilling the chicken salad wrap or sandwich on a pan similar to a grilled cheese.
- Eat with some crackers or pretzels for a quick and filling snack!

**Additional Tips:**

- We recommend using already cooked chicken for this recipe to save time. This is a great way to use leftover chicken!
- Try to chop the apples, onions, and any additional veggies in small and even pieces.