

Chicken and Broccoli Salad

Marilyn Sprague, 2014 Annual Meeting at Lloyd Brown's

½ cup chopped pecans
1 cup mayonnaise
3 tablespoons sugar
2 tablespoons cider vinegar
4 cups chopped cooked chicken (about one Costco rotisserie chicken)
2 cups finely chopped fresh broccoli
½ cup diced red onion
1/2/ cup sweetened dried cranberries
Salt and pepper to taste
1/3 cup chopped bacon

Preheat oven to 350 degrees. Bake pecans in a single layer in a shallow pan 8 – 10 minutes or until toasted and fragrant, stirring halfway through. Whisk together mayonnaise, sugar and vinegar in a large bowl. Stir in chicken, next 3 ingredients and pecans. Add salt and pepper to taste. Sprinkle with bacon just before serving.

I cut the Costco rotisserie chicken off the bone right away, then store it. I cube it when ready to add to salad – think looks more appealing than shredded! I would add even more broccoli and craisins, but I followed this recipe for the meeting.