

Chicken Salad Sandwich

Ingredients

- 1 Egg
- 2 c Chicken (chopped, cooked)
- 1 Celery Stalk (finely chopped)
- 1 Green Onion (chopped)
- 2 T Parsley (chopped)
- 1/2 c Mayonnaise
- 1 t Dijon Mustard
- 1/4 t Dried Dill
- 1/4 t Celery Salt
- 1/8 t Black Pepper

Instructions

1. In a small pot add the egg then enough water to cover the egg. Turn the heat to medium and let the egg boil for 10 minutes. Take the egg out and rinse it under water to easily remove the shell. Chop the egg and set aside.
2. In a large bowl add chicken, celery, green onions, egg and parsley. Lightly mix until combined.
3. Add mayonnaise and mustard to the mixture and mix well. Sprinkle with dill, celery salt and black pepper then mix again. Serve immediately or refrigerate until needed. You make use it for sandwiches or serve on top of crackers.