

Joyce's Chicken Salad

Servings: 10

Source: Joyce Straub (Tallahassee's "Thymes Remembered"?)

Ingredients

- 10 Chicken Breasts, Boned And Skinned
- 1 teaspoon Rosemary, Crushed
- 1 teaspoon Thyme
- 1 teaspoon Salt
- ¼ teaspoon Pepper
- 2 packages Italian Salad Dressing Mix
- 1 cup Bacon, Cooked And Crumbled
- About ½-¾ Lb
- ¼ cup Slivered Almonds
- 1½ cups Green Grapes, Halved
- 3 Mayo
- 2 teaspoons Mustard
- Lettuce Or Cantaloupes

Method

Cook chicken. Prepare Italian dressing according to pkg. and pour into 3 quart shallow dish. Place hot chicken in dressing and marinate for 3 hours. Remove and cube.

Discard dressing reserving 2 tbsp. Toss with chicken.

Combine chicken, bacon, almonds and grapes.

Stir mayo, mustard and add to salad, one tbsp at a time until holds together.

Serve over lettuce or in cantaloupe.

Notes

Joyce omits mayo, bacon and mustard.