**Chicken Salad**

RECIPE

**INGREDIENTS**

* 12 cups cooked pulled chicken
* 3 cups chopped celery
* 1-1 ½ cups raisins
* 6 green onions, thinly sliced
* 3 cup mayonnaise
* ¾ cup sour cream
* Salt and pepper
* 1 tablespoon dried dill
* juice of 3 small lemons
* 24 rolls
* 24 lettuce leaves
* Optional Ingredients:

Red or green grapes, nuts, parsley, milk, red bell pepper, red onion, apple, craisins, sweet pickles or relish, dill pickles or relish

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**DIRECTIONS**

1. Add the chicken, celery, raisins and green onion to a large bowl. Toss to combine. Set bowl aside.
2. In a small bowl, add the mayonnaise, sour cream, pepper, salt, dill and lemon juice. Whisk together until combined. Pour the dressing over the chicken mixture. Stir until combined.
3. Cover and refrigerate 6 hours or overnight.
4. Slice each roll in half. Place a lettuce leaf on bottom half. Scoop 1/2 cup of chicken salad over bottom half. Top with the other half of roll.

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| **Prep Time:** 30 minutes | **Cook Time:** 0 minutes | **Total Time:** 30 minutes | **Yield:** 24 servings |