

SHERRIED CHICKEN & GRAPE SALAD

2-4 servings



4	Cup	Chopped or shredded rotisserie chicken, no skin
1 ½	Cup	Sliced green grapes, save some for garnish
½	Cup	Toasted slivered almonds, save some for garnish
2		Celery ribs, diced
2		Green onions, chopped
1	Tbsp	Chopped fresh parsley
¾	Cup	Mayonnaise
¼	Cup	Sour cream
1	Tsp	Kosher salt
½	Tsp	Black pepper
2	Tbsp	Sherry

Mix all the ingredients in a bowl, except garnish of grapes and almonds, mix well. Pour into your serving dish and garnish with grapes and almonds. Place in refrigerator for at least 4 hours before serving. You can also serve this on a lobster roll with lettuce or stuffed in a pita bread.