



Garden Fresh Farm Recipes

Smoked Chicken Salad

Fruity, smoked, chicken flavors makes this unique chicken salad recipe one of our favorites.

Ingredients:

4 cups cubed smoked chicken* breast
2 stalks celery chopped fine
1/2 onion chopped fine
1 peeled crisp apple chopped fine
1 cup mayonnaise
1/4 teaspoon rosemary
1/4 teaspoon tarragon
Salt and pepper to taste

Directions:

Combine all the ingredients in a mixing bowl and stir well. Cover and refrigerate for 1 hour to allow flavors to mingle.

Enjoy with a slice of garden fresh tomato or as a sandwich on a toasted kaiser roll.

*Note: See our recipe to prepare the smoked chicken. [Smoked Whole Chicken](#)