

Greek Yogurt Chicken Salad

INGREDIENTS

- 3 cups shredded rotisserie chicken
- ½ cup plain Greek yogurt
- 1 tsp Dijon mustard
- ½ tsp garlic powder
- ¼ tsp chili powder
- ¼ tsp paprika
- ½ cup red or green grapes, quartered
- ½ apple, diced (Honeycrisp or Gala work great)
- 1–2 celery stalks, finely chopped
- ¼ cup shelled pistachios, roughly chopped
- Salt & pepper to taste
- Serves 4

DIRECTIONS

To make the dressing, in a large bowl whisk together Greek yogurt, Dijon mustard, garlic powder, chili powder, paprika, salt, and pepper until smooth and creamy. Then stir in the shredded chicken, grapes, apple, celery, and pistachios. Mix until everything is evenly coated with the dressing. Refrigerate for at least 15–30 minutes before serving for best flavor.

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