

Dijon Chicken Salad

Ingredients:

- 2 (10-ounce) cans Bristol Chunk Chicken
- 1 cup sliced celery
- 1 cup halved seedless green grapes
- 1 cup halved seedless red grapes
- ¼ cup dried cranberries
- 2 teaspoon dried chives
- 2 teaspoon honey
- 1 tablespoon Dijon mustard
- ¾ cup mayonnaise
- ½ teaspoon salt
- ⅛ teaspoon ground black pepper

Directions:

Mix together the chicken, celery, green grapes, red grapes, cranberries and chives in a bowl. Whisk together the honey, mustard, mayonnaise, salt and pepper in a separate bowl. Add the mustard mixture to the chicken mixture, stir to coat. Serve on toast, bread or crackers.

