



Zora's Sweet and Savory Chicken Salad Recipe

How to:

1. If needed, cook your chicken breast. If you are using prepared rotisserie, just shred it with two forks. If not, you can either cook your chicken breast in an Instant Pot (here's Instant Pot directions from [All Recipes](#)) or boil it in a saucepan filled with water on high heat for around 15 minutes or until it's internal temperature reaches 165 degrees (F). Shred with forks and set aside to cool.
2. Peel and chop your ginger. I use a spoon to peel it, which works great!
3. In a mixing bowl, mix together the cooled chicken (I cooled mine for about 15 minutes), ginger, green onion, pecans (if using), mayo, red grapes, and salt and pepper. Stir with a spatula to fully combine.
4. I cut [Nature's Own Brioche Butter Rolls](#) (they are a bit sweet and delicious and I usually find them at Whole Foods) in half with a [bread knife](#) and serve the chicken salad on them.
5. Eat and enjoy!

Time to Put This Recipe Creation Together:

15-30 minutes (depending on whether you use a prepared rotisserie chicken or not)

4-6 servings

Suggested kitchen tools: : [Large glass bowl](#) (or any large mixing bowl), spatula, knife, [spreading tool](#)

The Ingredients

- 1 ½ lbs. cooked chicken breast, shredded (you can use prepared rotisserie chicken to speed it up and I shred chicken easily using two forks)
- 1 teaspoon peeled and finely chopped fresh ginger
- 2 green onions (a little over a ¼ cup), chopped
- ¼ cup chopped pecans (optional)
- ¼ [heaping cup mayo](#) (or more as needed)
- 1 cup sliced red grapes (or more or less as you like it)
- Salt and pepper to taste

Tips and Tricks:

- Try adding green grapes or apples or pears instead
- Omit the ginger if you need to, but it's actually very tasty in this!



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