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**NEWKS CHICKEN SALAD RECIPE**

Mouthwatering Newks Chicken Salad Recipe—a medley of tender chicken, crunchy celery, juicy grapes, and nutty pecans, all tossed in a creamy dressing. A salad sensation that's sure to delight!

### EQUIPMENT

* Mixing bowl
* Small bowl
* Cutting Board and Knife
* Measuring spoons
* Lemon Squeezer
* Serving Platter.

### INGREDIENTS

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* 2 cups of cooked chicken breast diced
* 1/4 cup celery finely chopped
* 1/4 cup red grapes halved
* 1/4 cup pecans chopped
* 1/4 cup mayonnaise
* 1 tablespoon Dijon mustard
* 1 tablespoon fresh lemon juice
* Salt and pepper to taste

### INSTRUCTIONS

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* Combine cooked chicken, celery, grapes, and pecans in a mixing bowl.
* Whisk mayonnaise, Dijon mustard, and lemon juice in a small bowl for the dressing.
* Toss the dressing with the chicken mixture until coated.
* Add salt and pepper to taste.
* Serve and enjoy!

### How to perfectly cook the chicken?

Cooking the perfect chicken for your Newks Chicken Salad Recipe is the key to achieving a delightful salad experience. Here's how to do it with finesse:

1. **Choose Quality Chicken:** Opt for boneless, skinless chicken breasts for a tender and succulent result.
2. **Season it Right:** Generously season the chicken with salt and pepper to enhance its flavor.
3. **Sear for Golden Goodness:** Heat a skillet over medium-high heat and add a drizzle of olive oil. Sear the chicken on both sides until golden brown, locking in those savory juices.
4. **Tenderize with Care:** Lower the heat to medium-low, cover the skillet, and let the chicken cook through gently. This ensures juicy and tender meat.
5. **Check the Temp:** Use a meat thermometer to ensure it reaches the perfect **165°F (74°C)** internal temperature.
6. **Rest and Slice:** Give your chicken a short rest, then slice it into bite-sized pieces ready to charm your salad.

With these simple yet thoughtful steps, your Newks Chicken Salad will be an absolute winner—a salad that delights with its juicy and flavorful chicken. So, roll up your sleeves and get ready to create salad magic!