



Lemon-Tarragon Chicken Salad Sandwiches- Bon Appétit | August 2001
Guests always rave over this chicken Salad. I sometimes serve it as a salad on a bed of lettuce.

Ingredients:

- 1 1/4 pounds skinless boneless chicken breast halves (about 3)
- 3/4 cup finely chopped celery
- 1/2 cup plus 3 tablespoons mayonnaise
- 1/4 cup finely chopped red onion
- 2 tablespoons chopped fresh tarragon
- 2 tablespoons fresh lemon juice
- 1 teaspoon grated lemon peel
- 12 slices rye bread with seeds
- 2 cups thinly sliced romaine lettuce



Directions:

- Bring large saucepan of salted water to boil.
- Add chicken breasts; reduce heat to medium-low, cover and simmer until chicken is just cooked through, about 12 minutes.
- Transfer chicken to plate; cool.
- Mix celery, 1/2 cup mayonnaise, onion, tarragon, lemon juice, and lemon peel in large bowl to blend.
- Cut chicken into 1/2-inch cubes; stir into mayonnaise mixture.
- Season with salt and pepper, (Can be made 4 hours ahead. Cover; chill.)
- Arrange 6 bread slices on work surface.
- Spread with 3 tablespoons mayonnaise.
- Divide salad among bread slices.
- Top each with lettuce and second bread slice.
- Cut sandwiches in half and serve.