

CopyCat Arby's Pecan Chicken Salad Sandwich

Ingredients

1 cup diced red apple
1 tablespoon lemon juice (juice of one small lemon)
2 1/2 cups grilled chicken breast
1 cup halved grapes
1/2 cup chopped celery
1 cup chopped pecans
1/2 to 3/4 cup mayonnaise
salt and pepper to taste
lettuce leaves optional
thick-sliced wheat bread optional

Directions

Place the diced apples in a medium-sized bowl. Add one tablespoon of lemon juice and stir to coat the apples to prevent them from turning brown.

Add the chicken, grapes, celery, and pecans to the bowl and mix well.

Add 1/2 cup mayonnaise and stir to combine. If the mixture is too dry you can add another 1/4 cup of mayonnaise. Season with salt and pepper to taste.

Allow the flavors to marry in a covered bowl in the refrigerator for about 1 hour before serving.

If you would like to serve the chicken salad as a sandwich, place about 1 cup of chicken salad and a few lettuce leaves between two thick slices of wheat bread.