

CopyCat Cracker Barrel Chicken Salad

Ingredients

1 lb chicken breasts
3 oz carrots, cut into chunks
1 chicken bouillon cube
2 tbsp dill pickle relish
2 tbsp red onions, diced finely
 $\frac{1}{4}$ cup carrots, minced finely
 $\frac{2}{3}$ cup mayonnaise
 $\frac{1}{3}$ cup sour cream
salt and ground black pepper, to taste
5 cups, water

To Serve:

2 oz romaine lettuce, chopped
2 oz cheddar cheese wedges
 $1\frac{1}{2}$ oz tomato, quartered
1 egg, hard-boiled, halved

Directions

Cook the chicken breast by submerging in enough water, roughly 5 cups, with carrot chunks and bouillon cubes. Poach for 8 to 10 minutes depending on the amount inside the pot.

Once the chicken turns tender, remove it from the broth, then refrigerate for 30 minutes or until it cools.

Cut the chicken into bite-sized pieces and combine it with the relish, onions, carrots, mayonnaise, and sour cream.

Season to taste with salt and ground pepper. Set aside.

Place 6 ounces of salad on the lettuce leaves and decorate it with cheese, tomatoes, and eggs. Serve and enjoy!