



## Oscar-Worthy Chicken Salad

March 9, 2023

*If it's good enough for Cate Blanchett, it's good enough for me! Inspired by the Ma Maison Chicken Salad served at the 95th Academy Awards Governors Ball, this dish is an homage to Wolfgang Puck's feast for the famous—his 25th year feeding the glitziest and most glamorous stars on Hollywood's biggest night. This chicken salad was a favorite at Ma Maison restaurant on Melrose Avenue—the place where Puck first flexed his culinary creativity before opening Spago and other gems in his restaurant empire.*

**Makes 8 cups**

### Ingredients:

- ¼ cup mayo
- ¼ cup greek yogurt
- 1 generous tablespoon coarse-grain mustard
- 1 tablespoon lemon juice
- Kosher salt & freshly ground black pepper
- 2 pounds cooked chicken, cooled and diced/pulled
- 2 ribs of celery, diced or sliced, as desired
- 1 granny smith or other tart apple, diced
- 1-2 tablespoons capers
- ⅓ cup toasted-and-chopped pecans
- ⅓ cup dried cherries or cranberries
- 3 tablespoons chopped fresh tarragon, parsley, dill, or basil (optional)

### Method:

1. In a large bowl, whisk together the mayonnaise, yogurt, mustard, and lemon juice. Season with salt and pepper and taste the dressing. It should seem zippy and almost on the verge of being *too* seasoned. When you add all the other ingredients and chill the salad this will balance out.
2. Add remaining ingredients and toss to combine. If you are using fresh herbs, add them just before serving. Serve chilled in lettuce cups, alongside toast, or as a sandwich.