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Tarragon Chicken Salad Sandwich.

Tarragon Chicken Salad Sandwich is a classic sandwich made with tender chicken, mayonnaise, tarragon, and other flavorful ingredients. It is perfect for a quick and delicious lunch or dinner. The sandwich is commonly enjoyed cold and can be served on your choice of bread or roll.

Recipe Type: Standard	Prep Time: 15 mins
Cook Time: 15 mins	Total Time: 30 mins
Recipe Yield: 500 grams	Number of Servings: 4

Ingredients

400 g	chicken breast
120 g	mayonnaise
10 g	Tarragon
60 g	celery
40 g	red onion

15 ml	lemon juice
5 g	Salt
2 g	Black pepper
400 g	bread or roll

Directions

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Step 1



Cook the chicken breast until fully cooked and tender. Allow it to cool and then shred it into small pieces.

Prep Time: 10 mins

Cook Time: 15 mins

Step 2

Mixing

In a large bowl, combine the shredded chicken, mayonnaise, tarragon, celery, red onion, lemon juice, salt, and black pepper. Mix well to combine.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Refrigerating

Refrigerate the chicken salad mixture for at least 1 hour to allow the flavors to meld together.

Prep Time: 0 mins

Cook Time: 60 mins

Step 4

Preparation

Spread the chicken salad mixture onto bread or rolls to make sandwiches.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 230 kcal

Fat: 10 g

Protein: 28 g

Carbohydrates: 5 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	28 g	164.71%	164.71%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	5 g	9.09%	10%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	10 g	35.71%	40%
Cholesterol	85 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	4 iu	0.44%	0.57%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	8 mg	8.89%	10.67%
Vitamin B6	15 mg	1153.85%	1153.85%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	350 mg	15.22%	15.22%
Calcium	2 mg	0.2%	0.2%
Iron	6 mg	75%	33.33%
Potassium	310 mg	9.12%	11.92%
Zinc	10 mg	90.91%	125%
Selenium	30 mcg	54.55%	54.55%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker Blender
Nutritional Content
Low Calorie
Cuisines
Italian
Diet
Anti-Inflammatory Diet
Course
Salads Snacks
Cultural
Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest
Passover Ramadan St. Patrick's Day Thanksgiving Christmas Easter
Halloween
Meal Type
Lunch Snack Supper
Difficulty Level
Easy

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