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Green Goddess Chicken Salad

CONTRIBUTED BY [MELISSA RUBEL JACOBSON](#)

ACTIVE:
TOTAL TIME: 35 MIN
SERVINGS: 6

FAST
STAFF-FAVORITE

Green Goddess dressing—a mix of mayonnaise, sour cream, herbs, anchovies and lemon—was created at the Palace Hotel in San Francisco in the 1920s, as a tribute to an actor starring in a play called The Green Goddess. The creamy dressing is typica...

Main-Course Salads

**2 oil-packed anchovies,
drained**

1 small garlic clove

**1/2 cup packed flat-leaf parsley
leaves**

1/4 cup packed basil leaves

1/4 cup coarsely chopped dill

1 tablespoon oregano leaves

3/4 cup mayonnaise

**2 1/2 tablespoons fresh lemon
juice**

2 tablespoons snipped chives

**Kosher salt and freshly ground
pepper**

**One 1-pound loaf of ciabatta—
bottom crust reserved for
another use, bread cut into 1-
inch cubes**

**One 2-pound rotisserie chicken
—skin and bones discarded,
meat pulled into large bite-size
pieces**

1. In a food processor, pulse the anchovies, garlic, parsley, basil, dill and oregano until coarsely chopped. Add the mayonnaise and lemon juice and process until smooth. Fold in the chives; season with salt and pepper.

2. In a large bowl, toss the ciabatta with the chicken, piquillo peppers, celery and olives. Add the dressing and toss to coat. Season with salt and pepper and serve.

Make Ahead The dressing can be refrigerated for up to 2 days.

SUGGESTED PAIRING

This robust salad could go with either a rosé or a light red like a Pinot Noir; both have good acidity and generous flavors.

8 piquillo peppers (from a 9.8-ounce jar), drained and quartered lengthwise

3 inner celery ribs with leaves, thinly sliced

1/2 cup pitted kalamata olives, halved