

Tarragon Chicken Salad

1.5 lb's Boneless, skinless chicken thighs, cleaned	Salad Ingredients:
Aromatics:	½ cup dried cranberries
1 lrg onion, sliced into wedges	¼ cup diced red onion
2 stalks celery cut into large 2 inch pieces	¼ - ½ cup Mayonnaise or Greek Yogurt (or add until desired consistency)
2-3 sprigs of Thyme	1 TBL Fresh Tarragon, minced
2-3 sprigs of Tarragon	Salt and pepper to tast
½ cup dry white wine (Sauvignon Blanc)	
Salt and Pepper	

Set the Combination Steam Oven to the steam setting at the highest temperature (210-212 F)

Place all the aromatics into a shallow pan, then place the chicken thighs, seasoned with salt and pepper on top of the aromatics. Transfer to the oven and steam for approximately 18 minutes (depending on thickness of chicken).

Remove from the oven and allow the chicken to cool completely in the pan with the aromatics. Once the chicken has cooled, chop it into small ¼ inch cubes. Mix the chicken together with the salad ingredients and season to taste. Serve with fresh pita pockets or another favorite sliced bread.