

# Lemony Chicken Salad Croissant Sandwiches

- 2 cups (10 ounces) diced cooked chicken breast (from about 2 breasts)
- 2 stalks celery, diced
- 2 scallions, thinly sliced
- Finely grated zest and juice of 1 lemon, plus more to taste
- 1/2 cup mayonnaise
- 1/2 cup chopped fresh flat-leaf parsley
- 2 teaspoons whole-grain mustard
- Fine salt
- Freshly ground black pepper
- 4 croissants, halved horizontally
- Green leaf or romaine lettuce, for the sandwiches
- Tomato slices, for the sandwiches

## Step 1

In a large bowl, stir together the chicken, celery, scallions, lemon zest and juice, mayonnaise, parsley, and mustard until combined. Taste, and season with salt, pepper and more lemon zest and juice, as desired. You should have about 2 1/2 cups.

## Step 2

To serve, place a lettuce leaf on the bottom half of each croissant, spoon on some chicken salad, add tomato slices, sprinkle lightly with salt and pepper, and top with the other half of the croissant. Serve right away.

## Substitutions

Chicken breasts >> chicken thighs.  
Whole-grain mustard >> yellow or Dijon mustard.  
Croissants >> sandwich bread or rolls.  
Green leaf or romaine lettuce >> any other salad green.

