



# Tarragon Chicken & Romaine Salad

## Ingredients

---

- 1-1/2 cups cubed red potatoes

## Dressing

---

- 1/4 cup finely chopped onion
- 1/4 cup Dijon mustard
- 1/4 cup white wine vinegar
- 1/4 cup lemon juice
- 2 teaspoons dried tarragon
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup canola oil

## Salad

---

- 2 packages (10 ounces each) of hearts of romaine salad mix
- 4 cups cubed cooked chicken
- 1 cup chopped celery
- Small romaine heart leaves, optional
- 16 bacon strips, cooked and crumbled

## Directions

---

1. Place potatoes in a small saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, for 10-15 minutes or until tender. Drain; cool completely.
2. In a small bowl, whisk onion, mustard, vinegar, lemon juice, and seasonings. Gradually whisk in oil until blended.
3. In a large bowl, combine salad mix, chicken, celery, and potatoes. Just before serving, add dressing; toss to coat. If desired, serve on small romaine leaves. Top with bacon.

