

# Chicken Salad with Fennel and Dill

## Ingredients

- 4 large skin-on, bone-in chicken breast (12-14 ounces)
- 2 tablespoons olive oil
- Kosher salt, freshly ground pepper
- 1 fennel bulb, thinly sliced
- 2 scallions, thinly sliced
- 2 tablespoons finely chopped fresh dill
- 1 tablespoon Sherry vinegar
- 1/4 cup crème fraiche or sour cream
- 1/4 cup light mayonnaise
- 2 teaspoons fresh lemon juice
- Flaky sea salt (such as Maldon)

## Preparation

Preheat oven to 425°. Place chicken on a small rimmed baking sheet and rub with 2 tablespoons oil; season with kosher salt and pepper. Roast until golden brown and cooked through, 25-30 minutes. Let cool, then shred into bite-size pieces.

Toss in a large bowl with fennel, scallion, dill, vinegar, chicken, sour cream, mayonnaise and lemon juice; season with kosher salt, pepper, and more vinegar, if desired.

**Do ahead:** Chicken can be cooked 2 days ahead; cover and chill. Shred just before using.