Dreamy Chicken Salad

Servings: 4

Amount	Measure	Ingredient - Preparation Method
1	pound	boneless/skinless chicken breast (or 3 lbs cooked chicken chicken chunks)
1	teaspoon	freshly ground black pepper
1/2	CUP	chopped pecans or walnuts
2	tablespoons	crystallized ginger - minced
		dressing
1/3	CUP	mayonnaise
1/3	CUP	buttermilk
2	teaspoons	Tuscan Sunset
1/2	teaspoon	freshly ground black pepper
1/4	teaspoon	salt

If using raw chicken, simmer in water with pepper for 20 minutes until cooked, or season with pepper and bake at 325 for 20 minutes. Let cool and then chop. Place in bowl with ginger and nuts. In a separate bowl, combine dressing, then pour over chicken and combine.