

# The Dallas Diva™

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<https://www.thedallasdiva.com/chicken-salad-hurst-texas-restaurant/>

## **Chicken Salad Haven Hatches in Hurst**

By Kelli N. McClain, Contributor

There once was a lady on a hunt to find the perfect chicken salad. She hunted in every restaurant she came across. She knew it all boiled down to two ingredients: chicken and mayonnaise, and, voila: Chicken Salad Chick was born, the brainchild of founder Stacy Brown.



There are 13 flavors of the Alabama-bred famous chicken salads, and I tried 11 of them. All were great and flavorful, some more than others. Think about ingredients you could add to chicken salad, like sweet pickle, boiled eggs, apples, pecans, dried cranberries, onions, basil, lemon — the list goes on at [Chicken Salad Chick](https://www.chickensaladchick.com/).



My personal favorites were the Sassy Scotty (ranch, bacon, Cheddar), Barbie-Q and the Kickin' Kay Lynne (buffalo sauce, ranch, bacon, Cheddar, sriracha, jalapenos). I also tried the Pimento BLT. Perfection! I would go to Chicken Salad Chick just for the BLT. You can choose traditional or spicy pimento on your choice of croissant, traditional white or wheatberry bread.



Salads round out the restaurant's extensive menu. There is classic, fruit, pasta and — something new for me — broccoli salad with a vinegar-based dressing. More, please! It was crunchy, tart and fresh. You can mix and match chicken salad or pimiento cheese with a regular salad or a sandwich. There are gluten-free and vegetarian options, so there is something for everyone's taste and dietary demands.



Best of all, with Chicken Salad Chick, you can take the goods home in insulated boxes to feed the family! The chain has branches in Fort Worth and a new one in Hurst, which opened last month.



**Chicken Salad Chick, 520 Grapevine Hwy, Suite 500, Hurst. 817-857-8503**

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