



# Cranberry Chicken Salad



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## Introduction

This chicken salad with cranberries is a delightful combination of flavors and textures that make it a perfect dish for any occasion. Whether you're preparing a light lunch or a side dish for a gathering, this recipe offers a refreshing take on traditional chicken salad. The addition of cranberries adds a sweet and tangy twist, while the creamy dressing binds everything together beautifully.

## Detailed Ingredients with measures

Chicken Breast – 2 cups, cooked and shredded

Cranberries – 1 cup, dried

Celery – 1/2 cup, finely chopped

Red Onion – 1/4 cup, finely chopped

Greek Yogurt – 1 cup

Mayonnaise – 1/4 cup

Lemon Juice – 2 tablespoons

Salt – to taste

Pepper – to taste

Almonds – 1/2 cup, sliced (optional)

Fresh Parsley – for garnish (optional)

## Prep Time

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time – 0 minutes (assuming pre-cooked chicken)

Total Time – 15 minutes

Yield – Serves 4-6





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## Detailed Directions and Instructions

### Step 1: Cook the Chicken

Begin by cooking the chicken breasts. You can either boil or bake them until fully cooked. Once done, allow the chicken to cool before shredding or dicing it into bite-sized pieces.

### Step 2: Prepare the Ingredients

While the chicken is cooling, gather all the other ingredients. This includes the diced celery, chopped green onions, dried cranberries, and any other desired ingredients.

### Step 3: Mix the Ingredients

In a large mixing bowl, combine the shredded chicken, diced celery, chopped green onions, and dried cranberries.

### Step 4: Add the Dressing

In a separate small bowl, prepare the dressing. Combine mayonnaise, Greek yogurt, salt, and pepper. Mix well and then pour the dressing over the chicken mixture.

See also [Beef Lombardi Casserole](#)

### Step 5: Combine Thoroughly

Using a spatula, gently fold the dressing into the chicken mixture until everything is evenly coated.

**Step 6: Chill the Salad**

Cover the bowl with plastic wrap and refrigerate the chicken salad for at least one hour to allow the flavors to meld.

**Step 7: Serve**

Once chilled, serve the chicken salad on a bed of greens, in a sandwich, or on crackers as desired.

## Notes

**Note 1: Chicken Preparation**

You can use leftover rotisserie chicken for convenience, or even canned chicken as a quicker alternative.

**Note 2: Adjusting Ingredients**

Feel free to customize the salad by adding ingredients like chopped nuts, apples, or additional herbs for extra flavor and texture.

**Note 3: Storage**

Store any leftovers in an airtight container in the refrigerator. It is recommended to consume it within 3 to 4 days for best freshness.

**Note 4: Serving Suggestions**

This chicken salad pairs well with a variety of sides, such as fruit salad, chips, or a light soup for a complete meal.





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## Cook techniques

### Shredding Chicken

Cooking the chicken until it's tender and then shredding it provides a great texture for the salad. You can use a fork or your hands to shred the chicken into bite-sized pieces.

### Mixing Flavors

Combining the chicken with cranberries, celery, and mayonnaise allows the flavors to meld. Make sure to mix well to ensure even distribution of ingredients, enhancing the overall taste.

### Chilling the Salad

After mixing the salad, it's a good idea to chill it in the refrigerator for at least an hour. This helps the ingredients combine well and improves the flavor of the dish.

See also Creamy Velveeta Beef Bowtie Pasta

## FAQ

### Can I use rotisserie chicken for this recipe?

Yes, rotisserie chicken is a convenient option that adds great flavor and saves time in preparation.

### How long can I store the chicken salad in the fridge?

The chicken salad can be stored in the refrigerator for up to three to four days in an airtight container.

**Can I add other ingredients to the chicken salad?**

Absolutely! You can customize the salad by adding nuts, apples, or grapes for additional flavor and texture.

**Is this chicken salad recipe suitable for meal prep?**

Yes, this chicken salad is great for meal prep as it can be made ahead of time and stored in the fridge, making it a quick meal option throughout the week.



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## Conclusion

The Chicken Salad with Cranberries is a delightful combination of flavors and textures, making it a perfect dish for any occasion. With the balance of savory chicken and sweet cranberries, this salad can be enjoyed on its own or as a hearty side. It's versatile, easy to prepare, and sure to please a crowd or serve as a quick meal for yourself.

## More recipes suggestions and combination

### **Greek Chicken Salad**

Combine grilled chicken with Kalamata olives, cucumbers, tomatoes, and feta cheese for a fresh Mediterranean twist.

### **Buffalo Chicken Salad**

Mix shredded chicken tossed in spicy buffalo sauce with crunchy celery, carrots, and a creamy ranch dressing for a zesty kick.

### **Avocado Chicken Salad**

Blend ripe avocados with shredded chicken, diced onions, cilantro, and lime juice for a creamy and flavorful option.

### **Tropical Chicken Salad**

Incorporate shredded chicken with pineapple, mango, and a light yogurt dressing for a refreshing and sweet tropical flair.

See also Crock Pot Split Pea Soup Vegetarian

## Curry Chicken Salad

Add curry powder, raisins, and chopped apples to cooked chicken for a unique and flavorful salad that offers a touch of sweetness and spice.



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