



Creamy Tangy Chicken Salad with Dried Cherries

The First Bite That Hooked Me

I still remember my first taste of this chicken salad. A friend brought it to a picnic, and the tangy cherries mixed with creamy mayo made me pause. The crunch of celery added just the right texture. **Ever wondered how you could turn simple chicken salad into something unforgettable?** That bite changed how I saw leftovers. Now, I keep dried cherries in my pantry just for this.

My Messy (But Delicious) First Try

My first attempt was... messy. I forgot to shred the chicken finely, so it clumped together. The cherries stuck to my fingers, and I may have

added too much paprika. But the taste? Still amazing. **Home cooking isn't about perfection—it's about joy and flavor.** Even mistakes can lead to happy surprises. What's your funniest kitchen fail? Share below!

Why This Combo Works

– The sweet cherries balance the savory chicken, creating a flavor dance. – Creamy mayo and crunchy celery give it a satisfying texture contrast. **Which flavor combo surprises you most?** Is it the cherries or the paprika? Try it and decide. This dish proves simple ingredients can shine.

A Dish with Roots

This salad has ties to old-school deli fare, where dried fruit met mayo for a twist. *Did you know dried cherries were once a luxury item?* Now, they're a pantry staple. The mix of sweet and savory spans cultures, from Midwestern potlucks to Southern tea rooms. What's your favorite classic dish with a twist? Tell us!



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Ingredients:

Ingredient	Amount	Notes
Cooked, shredded chicken	2 cups	
Dried cherries	½ cup	Option to rough chop to make smaller
Finely diced celery	½ cup	About 2 stalks
Mayonnaise	½ cup	Regular, not low-fat
Paprika	¼ teaspoon	
Salt	⅛ teaspoon	A few cranks from a grinder
Black pepper	⅛ teaspoon	A few cranks from a grinder

How to Make Creamy Tangy Chicken Salad with Dried Cherries

Step 1

See also Grilled Avocado Stuffed with Mango Chicken

Grab a medium bowl and add the shredded chicken. Toss in the dried cherries and diced celery. Mix gently with a spoon. Keep it light to avoid mushy celery. **Step 2** Scoop the mayo into the bowl. Sprinkle the paprika, salt, and pepper. Stir until everything is creamy. (Hard-learned tip: Taste before adding extra salt—mayo can be salty already!) **What's your go-to add-in for chicken salad? Share below! Cook Time:** 0 minutes **Total Time:** 10 minutes **Yield:** 4 servings **Category:** Lunch, Salad

3 Fun Twists on This Chicken Salad

Spicy Kick Swap cherries for jalapeños and add a dash of hot sauce. Perfect for heat lovers. **Nutty Crunch** Throw in chopped walnuts or pecans. Adds a toasty texture. **Apple Twist** Replace cherries with diced apples and a squeeze of lemon. Fresh and crisp. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Chicken Salad

Pile it on toasted bread or stuff into a buttery croissant. Serve with crisp lettuce or crackers. Pair with iced tea or a light white wine. *Fun fact: Chicken salad was a fancy picnic dish in the 1800s!* **Which would you choose tonight? Tell us below!**



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Keep It Fresh or Freeze for Later

This chicken salad stays fresh in the fridge for 3 days. Store it in a tight-lid container to keep flavors bright. Freezing? Skip the celery—it turns soggy. Thaw overnight in the fridge, then add fresh celery. *Fun fact: Dried cherries hold up better in the freezer than fresh fruit.* Batch-cook chicken ahead to save time. Double the recipe for easy lunches all week. Why this matters: Meal prep cuts stress on busy days. Ever tried freezing chicken salad? Share your tips below!

See also [Buttery Cajun BBQ Shrimp New Orleans Style](#)

Quick Fixes for Common Hiccups

Too dry? Add a spoonful of mayo or plain yogurt. Too tangy? A pinch of sugar balances the cherries. Celery too crunchy? Let the salad sit 30 minutes before serving. Why this matters: Small tweaks make big flavor differences. My neighbor swears by adding a dash of lemon juice for zing. What's your go-to fix for dry chicken salad?

Your Questions, Answered

Q: Is this gluten-free? A: Yes! Just check your mayo label to be safe.

Q: Can I make it ahead? A: Absolutely. Flavors blend better after a few hours chilled.

Q: Swaps for dried cherries? A: Try cranberries or golden raisins for a twist.

Q: How to scale for a crowd? A: Double or triple everything—just keep the spice ratios the same.

Q: Best way to serve? A: On greens, in a wrap, or with crackers. Pick your favorite!

Wrapping Up

Hope this creamy, tangy chicken salad becomes a staple in your kitchen. It's a hit at my family picnics. **Tag Savory Discovery on Pinterest with your creations!** Happy cooking! —Elowen Thorn