

Easy Cranberry Pecan Chicken Salad - Creamy, Crunchy, & Perfectly Balanced

Cranberry Pecan Chicken Salad (Perfect for Sandwiches or Appetizers) ??



TIME
30 min

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INGREDIENTS

2 cups cooked chicken breast, shredded

$\frac{1}{2}$ cup dried cranberries

... cup chopped pecans

$\frac{1}{2}$ cup mayonnaise

... cup Greek yogurt (or sour cream)

1 tbsp Dijon mustard

1 tbsp honey

$\frac{1}{2}$ tsp salt

... tsp black pepper

1 tbsp fresh parsley, chopped (optional)

Directions:

1 Mix the Chicken Base:

2 Make the Dressing:

3 Combine:

4 Chill (Optional):

5 Serve:

Tips for Success:

Serving Ideas:

On toasted sourdough or croissants

Wrapped in lettuce leaves for a low-carb option

Scooped into mini phyllo cups or on crackers for appetizers

In pita bread with spinach or arugula for a hearty lunch

Alongside easy turkey wings for a full party spread

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Not recommended due to the dairy-based dressing.

Make-Ahead Tip: Make a day in advance-flavor only gets better overnight.

More Recipes You'll Love:

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[How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip](#)

[This Dorito Casserole Is My Favorite Weeknight Dinner Shortcut](#)

Final Thoughts:

DIRECTIONS

1. **Mix the Chicken Base:** In a large bowl, combine the shredded chicken, dried cranberries, and chopped pecans.
2. **Make the Dressing:** In a separate small bowl, whisk together mayonnaise, Greek yogurt, Dijon mustard, honey, salt, and black pepper until smooth and creamy.
3. **Combine:** Pour the dressing over the chicken mixture and stir gently until everything is evenly coated.
4. **Chill (Optional):** For maximum flavor, cover and refrigerate for 30 minutes to allow everything to meld.
5. **Serve:** Serve as a sandwich filling, wrap, or atop crackers as a party appetizer. Garnish with fresh parsley for a pop of color and freshness.
6. **Tips for Success:** ? Use rotisserie chicken to save time and add flavor. ? Toast your pecans lightly in a dry skillet for 2-3 minutes to boost their nuttiness. ? Adjust the creaminess: Add a splash more mayo or yogurt if you prefer a wetter texture. ? Meal prep win: Store in single-serve containers for grab-and-go lunches.
7. **Serving Ideas:** This chicken salad is super versatile. Try it:
 8. On toasted sourdough or croissants
 9. Wrapped in lettuce leaves for a low-carb option
 10. Scooped into mini phyllo cups or on crackers for appetizers
 11. In pita bread with spinach or arugula for a hearty lunch

12. Alongside easy turkey wings for a full party spread
13. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
14. Freezer: Not recommended due to the dairy-based dressing.
15. Make-ahead Tip: Make a day in advance-flavor only gets better overnight.
16. More Recipes You'll Love: If you're into crowd-friendly recipes that mix sweet, savory, and creamy, try these:
17. A Light : Tangy Chicken Salad I Actually Crave (And There's No Mayo in Sight)
18. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
19. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
20. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
21. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
22. Final Thoughts: This Cranberry Pecan Chicken Salad is sweet, tangy, creamy, and irresistibly satisfying-an elegant twist on a lunchtime classic. Whether you're serving it for brunch, packing it for lunch, or turning it into a beautiful platter for your next gathering, it always delivers.
23. Try it and let me know how you served yours-sandwich, wrap, or appetizer bites? Don't forget to tag and follow for more irresistible, real-food recipes like this! ??

TIPS FOR SUCCESS

Serving Ideas This chicken salad is super versatile.

Try it: On toasted sourdough or croissants Wrapped in lettuce leaves for a low-carb option Scooped into mini phyllo cups or on crackers for appetizers In pita bread with spinach or arugula for a hearty lunch Alongside easy turkey wings for a full party spread

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cranberry-pecan-chicken-salad-creamy-crunchy-perfectly-balanced/>