

Sweet, Tangy & Satisfying: The Best Cranberry Pecan Chicken Salad Recipe

Cranberry Pecan Chicken Salad with Poppy Seed Dressing: A Sweet and Savory Delight



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INGREDIENTS

2 cups cooked chicken, shredded or chopped
 1/2 cup dried cranberries
 1/2 cup chopped pecans
 1/2 cup diced celery
 2 green onions, sliced
 For the Poppy Seed Dressing:
 1/2 cup mayonnaise
 1/4 cup Greek yogurt
 2 tbsp honey
 1 tbsp apple cider vinegar
 1 tbsp poppy seeds
 Salt and pepper, to taste

DIRECTIONS

- 1.** Prep Your Ingredients: In a large bowl, combine the cooked shredded chicken, dried cranberries, chopped pecans, diced celery, and sliced green onions.
- 2.** Whisk the Dressing: In a separate bowl, whisk together the mayonnaise, Greek yogurt, honey, apple cider vinegar, poppy seeds, salt, and pepper until smooth and creamy.
- 3.** Combine: Pour the dressing over the chicken mixture. Toss everything together until well-coated and evenly mixed.
- 4.** Chill: Cover and refrigerate the salad for at least 1 hour before serving. This allows the flavors to develop and meld beautifully.
- 5.** Serve: Serve the chicken salad over a bed of greens, in lettuce cups, on toast, or tucked into croissants or wraps for a satisfying meal.

SWAPS & NOTES

Packed with shredded chicken, sweet dried cranberries, buttery pecans, crisp celery, and green onions, it's tossed in a creamy Greek yogurt and mayo-based poppy seed dressing that adds just the right zing.

Serve it over lettuce, in a wrap, or sandwiched between croissants for a crowd-pleasing meal any time of year.

Why I Love This Recipe This is my kind of chicken salad: no boring bites here.

Each forkful has texture, flavor, and color.

TIPS FOR SUCCESS

Use chilled chicken: It helps the dressing cling better and prevents sogginess.

Make it ahead: This salad is ideal for prepping the night before-it only gets better.

Toast your pecans: A quick toast in a dry pan brings out nutty depth and crunch.

Add fruit or greens: Try apple chunks, grapes, or serve over baby spinach for extra nutrition.

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

Original recipe: <https://chefmaniac.com/sweet-tangy-satisfying-the-best-cranberry-pecan-chicken-salad-recipe/>