

How to Make the Best Cranberry Chicken Salad for Sandwiches & Wraps

When it comes to easy, flavorful meals,



TIME
15 mins

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INGREDIENTS

For the Salad:

- 3 cups cooked chicken breast, diced
- 1 cup dried cranberries
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{4}$ cup chopped red onion
- $\frac{1}{2}$ cup sliced almonds (or walnuts)

For the Dressing:

- $\frac{3}{4}$ cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp honey
- Salt and pepper, to taste
- Fresh parsley, chopped (for garnish)

Step-by-Step Instructions:

1. Prepare the Chicken:
2. Mix the Salad Ingredients:
3. Make the Dressing:
4. Combine Everything:
5. Garnish and Serve:

How to Serve Cranberry Chicken Salad:

Classic Sandwich - Serve it on toasted sourdough, croissants, or whole-grain bread for a delicious sandwich.

Lettuce Wraps - For a lighter option, spoon the chicken salad into crisp romaine or butter lettuce leaves.

On Crackers or Crostini - Great for serving as an

appetizer or snack.

Stuffed in a Pita or Wrap - Add some fresh greens and sliced avocado for extra flavor.

Over a Bed of Greens - Serve as a salad over baby spinach or arugula for a fresh, healthy meal.

My Tips for the Best Cranberry Chicken Salad:

Use rotisserie chicken for convenience - It's tender, flavorful, and saves time.

Toast the almonds for extra crunch - A quick toast in a dry pan enhances their flavor and texture.

Chill before serving - Letting the salad sit for 30 minutes helps the flavors blend beautifully.

Swap out the mayo if needed - If you prefer a lighter version, you can use Greek yogurt instead of mayonnaise for a tangy, protein-packed alternative.

Variations & Add-Ins:

Add apples - Diced Granny Smith or Honeycrisp apples add extra crunch and sweetness.

Make it creamy - Stir in a little bit of cream cheese or sour cream for a richer texture.

Add fresh grapes - Halved red or green grapes are a classic addition to chicken salad.

Make it spicy - A dash of cayenne pepper or a pinch of curry powder gives this salad a unique kick.

Try pecans instead of almonds - They add a buttery crunch that pairs perfectly with cranberries.

DIRECTIONS

1. Prepare the Chicken: If you haven't already cooked your chicken, you can either boil, roast, or use rotisserie chicken for a shortcut. Let it cool before dicing into bite-sized pieces.
2. Mix the Salad Ingredients: In a large bowl, combine the diced chicken, dried cranberries, chopped celery, red onion, and sliced almonds. Give everything a gentle toss to distribute the ingredients evenly.
3. Make the Dressing: In a separate small bowl, whisk together the mayonnaise, Dijon mustard, honey, salt, and pepper. Adjust the seasoning to taste-if you like it tangier, add a little extra mustard; if you prefer it slightly sweeter, drizzle in more honey.
4. Combine Everything: Pour the dressing over the chicken mixture and stir until everything is well coated. Make sure all the ingredients are evenly combined for the best flavor in every bite.
5. Garnish and Serve: Sprinkle fresh chopped parsley over the salad for a burst of color and extra freshness. Serve immediately or cover and refrigerate for at least 30 minutes to let the flavors meld.
6. How to Serve Cranberry Chicken Salad: This salad is incredibly versatile! Here are a few of my favorite ways to enjoy it:
7. Classic : Sandwich - Serve it on toasted sourdough, croissants, or whole-grain bread for a delicious sandwich.
8. Lettuce : Wraps - For a lighter option, spoon the chicken salad into crisp romaine or butter lettuce leaves.
9. On Crackers or : Crostini - Great for serving as an

appetizer or snack.

10. Stuffed in a : Pita or Wrap - Add some fresh greens and sliced avocado for extra flavor.
11. Over a : Bed of Greens - Serve as a salad over baby spinach or arugula for a fresh, healthy meal.
12. My Tips for the Best Cranberry Chicken Salad: Use rotisserie chicken for convenience - It's tender, flavorful, and saves time.
13. Toast the almonds for extra crunch - A quick toast in a dry pan enhances their flavor and texture.
14. Chill before serving - Letting the salad sit for 30 minutes helps the flavors blend beautifully.
15. Swap out the mayo if needed - If you prefer a lighter version, you can use Greek yogurt instead of mayonnaise for a tangy, protein-packed alternative.
16. Variations & Add-Ins: Want to switch things up? Here are some fun ways to customize your chicken salad:
17. Add apples - Diced Granny Smith or Honeycrisp apples add extra crunch and sweetness.
18. Make it creamy - Stir in a little bit of cream cheese or sour cream for a richer texture.
19. Add fresh grapes - Halved red or green grapes are a classic addition to chicken salad.
20. Make it spicy - A dash of cayenne pepper or a pinch of curry powder gives this salad a unique kick.
21. Try pecans instead of almonds - They add a buttery crunch that pairs perfectly with cranberries.
22. FAQs (From My Kitchen to Yours): Q: How long does cranberry chicken salad last?A: Store it in an airtight container in the refrigerator for up to 4 days. Just give it a quick stir before serving.
23. Q: Can I make this ahead of time?A: Yes! In fact, it tastes even better after chilling for a few hours. If making ahead, wait to add the nuts until just before serving to keep them crunchy.
24. Q: Can I use fresh cranberries instead of dried?A: Fresh cranberries are much more tart, so if you want to use them, chop them finely and add a bit more honey to balance the tartness.
25. Q: Can I freeze cranberry chicken salad?A: Freezing is not recommended because the mayonnaise-based dressing can separate and become watery when thawed.

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

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