

Cranberry Chicken Salad: Sweet, Savory & Perfect for Any Occasion

Here's what you'll need to create this fantastic Cranberry Chicken Salad:



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10 min

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INGREDIENTS

2 cups cooked chicken, shredded or diced (rotisserie chicken works perfectly!)

1/2 cup mayonnaise (your favorite brand)

1/4 cup dried cranberries

1/4 cup chopped pecans, toasted (optional)

1 stalk celery, finely diced

1/4 cup red onion, finely diced

1 tablespoon fresh lemon juice

1/2 teaspoon Dijon mustard

Salt and freshly ground black pepper to taste

Optional garnish: Fresh parsley or chives, chopped

DIRECTIONS

- 1. Prepare : Chicken:** If your chicken isn't already shredded or diced, prepare it and set aside in a large mixing bowl. Ensure it's cooled completely if freshly cooked.
- 2. Chop : Veggies & Nuts:** Finely dice the celery and red onion. If using, toast the pecans in a dry skillet over medium heat for 3-5 minutes until fragrant, then let cool and chop. Add the cranberries, celery, and red onion to the bowl with the chicken.
- 3. Make the : Dressing:** In a separate small bowl, whisk together the mayonnaise, fresh lemon juice, and Dijon mustard.
- 4. Combine:** Pour the dressing over the chicken and vegetable mixture. Stir gently until all ingredients are well combined and the chicken and vegetables are thoroughly coated in the dressing.
- 5. Season:** Taste the salad and adjust seasonings as needed. Add more salt, pepper, or lemon juice to your preference.
- 6. Chill (Optional but Recommended):** For best flavor, cover the bowl and refrigerate the Cranberry Chicken Salad for at least 30 minutes to allow the flavors to meld.
- 7. Serve:** Just before serving, stir in the fresh chopped parsley or chives if using. Serve as desired.

SWAPS & NOTES

Chicken: Cooked chicken is essential for speed.

Leftover roasted chicken, rotisserie chicken, or quickly

boiled/pan-fried chicken breasts (then shredded or diced) are all great options.

Mayonnaise: Use a good quality, full-fat mayonnaise for the creamiest texture and best flavor.

You can use light mayo, but the richness will be slightly different.

TIPS FOR SUCCESS

Cool Chicken Completely: Ensure your chicken is cold before mixing with the dressing to prevent a greasy or unappetizing texture.

Toast Nuts: Toasting pecans (or any nuts) brings out their natural oils and enhances their flavor significantly.

Drain Cranberries (if using fresh): If by some chance using fresh cranberries, chop and consider a quick blanch or gentle cook to soften them.

Season Gradually: Add salt and pepper incrementally, tasting as you go, to avoid over-seasoning.

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