

Cranberry Pecan Chicken Salad: A Light and Delicious Lunch

When you're looking for a meal that is both refreshing and satisfying, this recipe for



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30 min

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INGREDIENTS

2 cups cooked chicken , shredded 1 cup cranberries , dried 1/2 cup pecans , chopped 1/2 cup celery , chopped 1/4 cup red onion , diced 1/2 cup poppy seed dressing Salt and pepper to taste Mixed greens for serving

DIRECTIONS

1. Steps for the : Recipe
2. Combine the : Dry Ingredients
3. : In a large bowl, toss together the shredded chicken, dried cranberries, chopped pecans, chopped celery, and diced red onion.
4. Add the : Dressing
5. : Drizzle the mixture generously with the poppy seed dressing.
6. Mix : Everything
7. : Gently combine all the ingredients until everything is well mixed and coated in the dressing.
8. : Season with salt and pepper according to your taste.
9. : Serve this delightful chicken salad over a refreshing bed of mixed greens.

SWAPS & NOTES

Chicken : Using pre-cooked chicken is a huge time-saver.

You can use leftover roasted chicken, a store-bought rotisserie chicken, or you can quickly boil and shred a couple of chicken breasts.

Cranberries : Dried cranberries are a key ingredient for their sweet and tart flavor.

You can also use other dried fruits like chopped apricots, raisins, or dried cherries.

TIPS FOR SUCCESS

Use Cooked Chicken : Ensure your chicken is fully cooked and shredded before you begin.

A rotisserie chicken is a perfect shortcut.

Chop Ingredients Evenly : Chop your pecans, celery, and red onion to a similar size.

This ensures you get a good balance of flavor and texture in every bite.

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