

## Asian Chicken Cranberry Salad Recipe with Sesame Dressing for a Fresh, Flavorful Meal

Asian Chicken Cranberry Salad Recipe



**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

**BINDER**  
**Ready**

### INGREDIENTS

For the Salad:

4 cups mixed greens, such as spinach, arugula, or spring mix

2 cups cooked chicken breast, shredded or sliced

1/2 cup shredded carrots

1/4 cup sliced almonds, toasted

1/2 cup dried cranberries

1/2 cup sliced cucumber

2 green onions, thinly sliced

For the Sesame Dressing:

3 tablespoons soy sauce

2 tablespoons rice vinegar

1 tablespoon sesame oil

1 tablespoon honey or maple syrup

1 clove garlic, minced

1/2 teaspoon grated ginger

Optional: 1/2 teaspoon sriracha for spice

### DIRECTIONS

1. Prepare the dressing: In a small bowl, whisk together the soy sauce, rice vinegar, sesame oil, honey, minced garlic, grated ginger, and sriracha if using. Mix until smooth and well combined. Set aside.
2. Assemble the salad: In a large bowl, combine the mixed greens, cooked chicken, shredded carrots, dried cranberries, sliced cucumber, green onions, and toasted almonds.
3. Dress the salad: Drizzle the sesame dressing over the salad. Toss gently until everything is evenly coated and well combined.
4. Serve: Transfer the salad to a large serving plate or divide it into individual bowls. Garnish with extra cranberries or almonds if desired, then serve right away.

### SWAPS & NOTES

This salad is very flexible, which is one of the reasons I love it so much.

Rotisserie chicken works wonderfully if you want to save time, but any cooked chicken breast or thigh meat will do the job.

You can shred it for a more casual texture or slice it neatly if you want a more composed presentation.

For the greens, spinach gives you a slightly sweeter, softer base, while arugula adds peppery flavor.

## TIPS FOR SUCCESS

Use cooked chicken that is well seasoned if possible, since that adds even more flavor to the finished salad.

Leftover grilled or roasted chicken is especially good here.

Toast the almonds before adding them.

It only takes a few minutes, but it really deepens their flavor and gives the salad a more finished, restaurant-style feel.

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

Original recipe: <https://chefmaniac.com/asian-chicken-cranberry-salad-recipe-with-sesame-dressing-for-a-fresh-flavorful-meal/>