

The Best Creamy Crunchy Chicken Salad with Fresh Flavor and Texture

Creamy Crunchy Chicken Salad Recipe That's Perfect for Lunches and Light Dinners



TIME
20 to 30 min

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INGREDIENTS

- 3 cups cooked chicken, shredded or diced
- 1/2 cup mayonnaise
- 1/4 cup plain Greek yogurt or sour cream
- 1 tablespoon Dijon mustard
- 1 tablespoon lemon juice
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup celery, finely chopped
- 1/3 cup red grapes, halved
- 1/4 cup red onion, finely diced
- 1/4 cup sliced almonds or chopped pecans
- 2 tablespoons chopped parsley

DIRECTIONS

1. In a large mixing bowl, whisk together the mayonnaise, Greek yogurt or sour cream, Dijon mustard, lemon juice, garlic powder, salt, and black pepper until smooth.
2. Add the cooked chicken, celery, grapes, red onion, almonds or pecans, and parsley.
3. Stir everything together until the chicken is evenly coated and the ingredients are well combined.
4. Taste and adjust seasoning if needed. Add a little more lemon juice for brightness or a pinch more salt if desired.
5. Chill for at least 20 to 30 minutes before serving for the best flavor.
6. Serve in sandwiches, wraps, lettuce cups, or over a bed of greens.

SWAPS & NOTES

Rotisserie chicken makes this recipe especially easy, but any cooked chicken works.

If you prefer chunkier chicken salad, dice the chicken instead of shredding it.

If you want it softer and more scoopable, shredded chicken is a great choice.

The creamy base is a mix of mayonnaise and Greek yogurt, which keeps it rich while adding a little tang.

TIPS FOR SUCCESS

Make sure the chicken is fully cooled before mixing the salad.

Warm chicken can thin the dressing and change the texture.

Chilled chicken also helps the salad come together more cleanly.

Cut the crunchy ingredients into small, even pieces so you get a little bit of everything in each bite.

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