

## Cranberry Walnut Chicken Salad Recipe That's Fresh, Creamy, and Packed with Flavor

### Cranberry Walnut Chicken Salad



**TIME**  
**30 min**

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#### INGREDIENTS

3 cups cooked chicken, shredded or diced  
1/2 cup dried cranberries  
1/2 cup chopped walnuts  
1/3 cup celery, finely chopped  
1/4 cup red onion, finely diced  
1/2 cup mayonnaise  
2 tablespoons plain Greek yogurt or sour cream  
1 tablespoon Dijon mustard  
1 tablespoon lemon juice  
Salt, to taste  
Black pepper, to taste  
Optional add-ins:  
1 apple, finely diced  
1 tablespoon fresh parsley  
1 teaspoon honey  
Lettuce leaves or croissants, for serving

#### DIRECTIONS

1. **Prep the chicken:** Make sure your chicken is fully cooked and cooled. Dice or shred it into bite-sized pieces and place it in a large mixing bowl.
2. **Add the mix-ins:** Add the dried cranberries, chopped walnuts, celery, and red onion to the bowl with the chicken.
3. **Make the dressing:** In a small bowl, stir together the mayonnaise, Greek yogurt or sour cream, Dijon mustard, lemon juice, salt, and black pepper until smooth.
4. **Combine everything:** Pour the dressing over the chicken mixture and stir until everything is evenly coated.
5. **Taste and adjust:** Taste the chicken salad and adjust the seasoning as needed. Add a little more lemon juice for brightness, a touch of honey for sweetness, or more salt and pepper to balance the flavors.
6. **Chill before serving:** For the best flavor, cover and refrigerate the chicken salad for at least 30 minutes before serving. This gives the flavors time to come together.

#### SWAPS & NOTES

This recipe is flexible and easy to adjust.

If you prefer a lighter dressing, you can replace part of the mayonnaise with more Greek yogurt.

If you like a sweeter chicken salad, add a little honey or extra cranberries.

For more crunch, diced apple or extra celery are both great additions.

#### TIPS FOR SUCCESS

Use cooled chicken so the dressing stays creamy and does not become greasy or watery.

Rotisserie chicken works especially well because it is flavorful and tender.

Chop the walnuts and vegetables into fairly even pieces so every bite has a balanced texture.

If you want the walnuts to taste even richer, toast them lightly before adding them to the salad.

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Original recipe: <https://chefmaniac.com/cranberry-walnut-chicken-salad-recipe-thats-fresh-creamy-and-packed-with-flavor/>