Smoked Chicken Salad

Ingredients

- 2/3 cup slivered almonds
- 3 cups chopped cooked chicken
- 3/4 cup sweetened dried cranberries
- 2 celery ribs, diced
- 1/2 small sweet onion, diced
- 3/4 cup mayonnaise
- 1 tablespoon Greek seasoning
- 2 tablespoons fresh lemon juice

Directions

1. Preheat oven to 350°. Bake almonds in a single layer in a shallow pan 5 to 7 minutes or until lightly toasted and fragrant. Cool completely in pan on a wire rack (about 15 minutes).
2. Stir together almonds, chicken, dried cranberries, and remaining ingredients; serve immediately, or cover and chill up to 24 hours.

Revision #1
Created 15 October 2023 19:15:17 by Admin
Updated 25 February 2024 18:15:36 by Admin