

Cranberry-Almond Chicken Salad



Photo: Beth Dreiling Hontzas; Styling: Buffy Hargett

Prep: 15 min., Bake: 5 min., Cool: 15 min. Serve in a lettuce-lined bowl.

Yield: Makes 6 servings

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

Preparation

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.

Artichoke-Pecan Chicken Salad: Substitute 1 cup coarsely chopped pecans for almonds and 1 (14-oz.) can artichoke hearts for cranberries. Drain artichokes, and pat dry with paper towels. Coarsely chop artichokes. Proceed with recipe as directed.

Deanne Anthony, Poteau, Oklahoma, *Southern Living*, JULY 2009