CRANBERRY CHICKEN SALAD

16 oz. canned chicken breast, drained
1 large celery stalk, sliced thin
2 green onions (scallions), sliced thin
3/4 cup dried cranberries

1/4 cup light mayonnaise
1/4 cup plain Greek yogurt
2 teaspoons yellow or Dijon mustard
Salt and pepper, to taste

1. Drain the canned chicken. Add it to a medium mixing bowl. Separate with the edge of a spoon.
2. Slice the celery and onion into thin pieces. Add to the chicken.
3. Toss in the cranberries.
4. Add the mayonnaise, Greek yogurt, and mustard.
5. Using a spoon, mix all the ingredients together until blended.
6. Add salt and pepper if desired.

Serve with whole grain bread or crackers. Makes 6 servings.