



OHIO STATE UNIVERSITY EXTENSION

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
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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.

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COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES
COLLEGE OF EDUCATION AND HUMAN ECOLOGY

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