

# C R A N B E R R Y   W A L N U T C H I C K E N   S A L A D   R E C I P E

## Ingredients:

- 1/2 cup plain Greek yogurt
- 2 tablespoons mayonnaise (GO PRIMAL brand)
- 1 tablespoon lemon juice
- 2 teaspoons honey
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper
- 2 cups cooked chicken breast (340 grams or 12 ounces), chopped or shredded
- 1/3 cup dried cranberries, roughly chopped (low sugar)
- 1/2 cup celery, finely chopped
- 1/3 cup diced red onion
- 2 tablespoons chopped walnuts, (optional, for extra crunch)
- lettuce leaves, for serving



## Instructions:

1. Whisk together yogurt, mayo, lemon juice, honey, salt and pepper
2. in a medium bowl.
3. In a separate large bowl, combine chicken, cranberries, celery, red
4. onion and chopped walnuts.
5. Pour the dressing over the chicken mixture and gently toss to
6. completely coat the chicken and other ingredients in dressing.
7. Adjust seasonings, serve and enjoy.