

Best Ever Chicken Salad

Best-Ever Chicken Salad is really the perfect go-to chicken salad for sandwiches or on top of a green salad.

You could easily add crumbled bacon, or raisins, or cashews, or even mix in a little curry powder to the mayo. Of course, homemade mayo puts this salad over the top.

But again, a good quality store-bought mayonnaise works perfectly well, too.

After cooking the chicken, the salad comes together in only about 15 minutes!

EXPERT TIP: Cook the chicken up to 3 days before assembling and serving.

You can also make the homemade mayonnaise several days in advance, too!

Although chilling the salad after it's mixed is recommended, we think letting the salad return to room temperature is great for taste when serving.

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

You'll Need (for the salad):

4 cooked and chopped/shredded boneless chicken breasts.

$\frac{1}{2}$ cup of chopped onion.

$\frac{1}{2}$ cup of chopped celery.

Salt and pepper for taste.

$\frac{1}{2}$ cup to 1 cup of dried cranberries.

You'll Need (for the dressing):

1 cup of mayonnaise.
 $\frac{1}{2}$ cup of sugar.
 $\frac{1}{4}$ cup of vinegar.
1 tsp of prepared mustard.
1 tsp of salt.
 $\frac{1}{4}$ tsp of pepper.

How to:

In a large bowl, mix together the chicken, onion and celery and add some salt and pepper to taste.

In a separate bowl, mix all the dressing ingredients together and add it to the chicken mixture. Just before serving, add the dried cranberries, otherwise the salad will turn pink.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

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