

Betty's Cranberry Almond Chicken Salad Sandwich



Published on 28 Apr 2012

In this video, Betty demonstrates how to make a Cranberry Almond Chicken Salad Sandwich.

This recipe was inspired by the chicken salad sandwich that I ordered on our recent family lunch at Windy Corner Market. It has a great combination of flavors.

Ingredients:

2 cups cooked chicken breast, chopped into large chunks

½ cup dried cranberries

½ cup slivered almonds, toasted

½ stalk celery, finely chopped

¾ cup mayonnaise

1 ½ tablespoons sweet pickle juice

whole wheat sandwich buns

thin tomato slices

lettuce leaves (iceberg or romaine)

In a mixing bowl, stir together 2 cups chopped chicken, ½ cup dried cranberries, ½ cup toasted slivered almonds, and ½ stalk finely chopped celery. To make a dressing, combine ¾ cup mayonnaise and 1 ½ tablespoons sweet pickle juice. (In the video, I increased the amount of mayonnaise and sweet pickle juice to these amounts to get a creamier dressing. You may choose to use more or less.) Stir the dressing into the chicken mixture, reserving about 1 tablespoon of the dressing. Place the reserved tablespoon of dressing on one half of a whole wheat sandwich bun. Top with sliced tomatoes. Place lettuce leaves on the other half of the whole wheat sandwich bun. Top with a generous portion of Cranberry Almond Chicken Salad. Close the two halves of the sandwich bun together and serve immediately. This is a delicious chicken salad sandwich. I have made this chicken salad about five times since discovering it at Windy Corner Market, and it has become my "go-to" chicken salad! Enjoy! --Betty :)