

CRANBERRY CHICKEN SALAD CROISSANTS

Ingredients

4 cups chopped cooked chicken	1/4 cup dried cranberries
1 Tbsp lemon juice	1/2 cup toasted pecans
1/4 tsp black pepper	1 1/4 cups good-quality mayonnaise
1/2 tsp garlic salt	8 croissants, sliced
2 stalks celery, chopped	

Directions

1. Place the chicken in a large mixing bowl. Sprinkle the lemon juice, pepper, and garlic salt all over the chicken.
2. Add the celery, cranberries, and pecans, tossing to combine.
3. Add the mayonnaise and stir until everything is combined. Refrigerate for at least 2 hours.
4. Place 1/2 cup of chicken salad on each croissant and serve!

Tip: You can use red grapes instead of cranberries, if you prefer

Serves 8

Source: *The Vintage Church Cookbook*