***NR# 82 Cranberry chicken salad with Greek Yogurt***

***Serving Size and Ingredients:* Serve ½ cup portions using a #8 scoop**

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 18 ¾ cups | 37 ½ cups | 75 cups | Diced Chicken |
| 4 2/3 cups | 9 1/3 cups | 18 ¾ cups | Greek Yogurt, Whole Milk, Plain |
| 4 2/3 cups | 9 1/3 cups | 18 ¾ cups | Diced Celery |
| 4 2/3 cups | 9 1/3 cups | 18 ¾ cups | Pecans, Chopped Unsalted |
| 3 1/8 cups | 6 ¼ cups | 12 ½ cups | Dried cranberries |
| To taste | To Taste | To Taste | Pepper |
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***NR# 82 Cranberry Chicken Salad with Greek Yogurt***

***Instructions:***

1. **Chop/dice the celery and pecans**
2. **In a medium bowl place chicken, celery, pecans, dried cranberries.**
3. **Add the Greek yogurt and stir to coat all the ingredients**
4. **Refrigerate**

**CCP: Hold for cold service at or below 41°F. Just before service stir the salad again to distribute any dressing that may have settled to the bottom.**