

Easy Classic Chicken and Raisin Salad

A creamy, slightly sweet, crunchy chicken salad perfect for sandwiches, lettuce wraps, or a refreshing lunch plate.

Ingredients

- 2-3 cups chopped cooked chicken breast
- 1/3 cup mayonnaise
- 1/2 cup cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup sweet pickle relish (optional, for a tangy burst)
- 1 tablespoon yellow mustard (optional)
- 1/3 cup raisins (optional, for a burst of sweetness)
- 2 green onions, finely chopped (optional for garnish)
- 1/4 cup chopped almonds or walnuts (optional for extra crunch)
- 2-4 slices cooked bacon, chopped (optional)
- Salt and black pepper to taste

Instructions

1. Prep the chicken: Use pre-cooked or freshly cooked chicken breast. Chop into bite-sized cubes or shred for a softer texture.
2. Make the base: In a large mixing bowl, combine mayonnaise, cream cheese, sour cream, relish (if using), mustard (if using), salt, and pepper. Mix until smooth and creamy.
3. Fold in ingredients: Add in chopped chicken, raisins, nuts (if using), and half of the green onions. Mix gently until well coated.
4. Add bacon: Fold in chopped bacon if desired.
5. Chill (recommended): Cover and refrigerate for at least 1 hour for flavors to develop.
6. Serve: Garnish with remaining green onions or an extra sprinkle of raisins or nuts. Enjoy chilled in sandwiches, lettuce wraps, on crackers, or alongside fresh fruit.

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