

Cream Cheese Chicken Salad

Prep Time: 20 Ready In: 30
Cook Time: 10 Servings: 8-10

E-FoodStorage.com

Ingredients

16 oz Cream Cheese at room temperature	1/3 Cup Water (lukewarm)
3 TBS Sour Cream	1 tsp Garlic Powder
1/8 tsp Ground Cloves	1 TBS Fresh Chives (chopped)
1 TBS Fresh Ginger (peeled and minced or pressed)	3/4 Cup Dried Cranberries
3/4 Cup Slivered Almonds	3 Chicken Breasts (medium, pre-cooked, cooled)
1 White Onion (medium-sized, minced)	

Directions

- 1 Cook onion until golden brown. Set aside and let cool.
- 2 Shred the chicken breasts and set aside.
- 3 In a large mixing bowl, beat the cream cheese until smooth. Add the water a tablespoon at a time until all of the water has been incorporated and the mixture is smooth and creamy.
- 4 Mix the sour cream, fresh herbs, and spices into the beaten cream cheese.
- 5 Stir in the shredded chicken and onions.
- 6 Add salt to taste.
- 7 Serve chilled or warmed. Use as a filling for sandwiches, cream puffs, phyllo, lettuce wraps, tortillas, etc.