Cream Cheese Chicken Salad

Prep Time: 20 Ready In: 30

Cook Time: 10 Servings: 8-10

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Ingredients

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

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.