

Colorful Chicken Croissants



2 cups cooked chicken breasts, cubed
¼ cup celery, diced
¼ cup golden raisins
¼ cup dried cranberries
¼ cup sliced almonds
2 tablespoons red onion, chopped
¾ cup mayonnaise
¼ teaspoon salt
¼ teaspoon pepper
4 croissants, split
Lettuce leaves, if desired

In a bowl combine chicken, celery, raisins, cranberries, almonds, red onions, mayonnaise, salt and pepper.

Serve chicken mixture on croissants with lettuce, if desired.

Recipe submitted by
Tiffany Pokorny
Norfolk Office Products Specialist



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