



# WALDORF CHICKEN SALAD



## QimiQ VORTEILE

- No separation of added liquids
- Longer presentation times without loss of quality
- Reduces skin formation and discoloration, enabling longer presentation times



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leicht

## ZUTATEN FÜR 5 PORTIONEN

<b>3 LB</b>	Pouletbrustfilet
<b>0.5 Tasse(n)</b>	Mayonnaise 40 % Fett
<b>1 Tasse(n)</b>	Griechischer Joghurt
<b>0.25 Tasse(n)</b>	QimiQ Rahm-Basis, glatt gerührt
<b>0.25 Tasse(n)</b>	Zitronensaft
<b>1 TL</b>	Black Pepper # 18
<b>1 TL</b>	Kosher Salz
<b>1 TL</b>	Selleriesamen
<b>3 Tasse(n)</b>	Granny Smith Äpfel, mittelgroß gewürfelt
<b>1</b>	Rote Trauben
<b>1 Tasse(n)</b>	Weisse Trauben, halbiert
<b>2 Tasse(n)</b>	Stangensellerie, mittelgroß gewürfelt
<b>1.5 Tasse(n)</b>	Pekannüsse, gehackt und geröstet

## ZUBEREITUNG

1. In a pot, boil the Chicken Breast till able to shred. – Shred and set aside.
2. In a bowl, combine the Mayonnaise, Greek Yogurt, QimiQ Classic, Lemon Juice, Pepper, Salt, and Celery Seed.
3. Mix thoroughly, then add the chicken and the remaining ingredients.
4. Allow chilling before serving.