



# ORIENTAL CHICKEN SALAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Dressings made with QimiQ cling better to salads



15



easy

## INGREDIENTS FOR 4 PORTIONS

- 250 g** Chicken breast fillet
- 150 g** Celeriac, coarsely grated
- 150 g** Leek, finely sliced
- 75 g** Green peas
- 250 g** Rice, cooked
- 30 g** Tinned pineapple, drained

## FOR THE DRESSING

- 125 g** QimiQ Classic, unchilled
- 250 g** Low fat yoghurt
- 90 ml** Peach juice
- 2 tbsp** Curry powder
- 0.5 tsp** Curcuma, dried
- Sugar
- Salt and pepper
- Cayenne pepper

## METHOD

1. Fry the chicken breasts and dice.
2. Add the celeriac, leek, peas, rice and pineapple and mix well.
3. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
4. Toss the salad in the dressing and adjust the seasoning.