



# WALDORF CHICKEN SALAD



## QimiQ BENEFITS

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



20



easy

## INGREDIENTS FOR 5 PORTIONS

<b>3 LB</b>	Chicken breast fillet
<b>0.5 cup(s)</b>	Mayonnaise, 40 % fat
<b>1 cup(s)</b>	Greek style yogurt
<b>0.25 cup(s)</b>	QimiQ Classic, whisked smooth
<b>0.25 cup(s)</b>	Lemon juice
<b>1 tsp</b>	Black Pepper # 18
<b>1 tsp</b>	Kosher salt
<b>1 tsp</b>	Celery seeds
<b>3 cup(s)</b>	Granny Smith apple(s), medium diced
<b>1</b>	Red Grapes
<b>1 cup(s)</b>	White grapes, halved
<b>2 cup(s)</b>	Celery, medium diced
<b>1.5 cup(s)</b>	Pecan nuts, chopped and roasted

## METHOD

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.