



# WALDORF CHICKEN SALAD



## QimiQ VANTAGGI

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



20



semplicement

## INGREDIENTI PER 5

**3 LB** Filetto di petto di pollo

**0.5** Maionese, 40 % di grassi

**1** Yogurt greco

**0.25** QimiQ Classic,

**0.25** Succo di limone

**1** Black Pepper # 18

**1**

**1** Grani di sesamo

**3** Granny Smith Äpfel,

**1**

**1** Uve bianche,

**2** Sedano,

**1.5** Noci Pecan,

## PREPARAZIONE

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.