



# CHICKEN SALAD



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 10 PORTIONS

**800 g** Chicken breast fillet

**80 g** QimiQ Classic

**250 g** Mayonnaise 80 % fat

**30 g** Mustard

**50 g** Low fat yogurt

**100 g** Green bell pepper(s), diced

**100 g** Celery, diced

**100 g** Tomato(es), cored

Salt and pepper

Cayenne pepper

## METHOD

1. Cook and dice the chicken and allow to cool.
2. Whisk QimiQ Classic smooth. Add the mayonnaise, mustard and yogurt and mix well.
3. Fold in the chicken, bell peppers, celery and tomato and adjust the seasoning. Chill and mix well before serving.