



# ORIENTAL CHICKEN SALAD



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 10 PORTIONS

- 620 g** Chicken breast fillet
- 380 g** Celeriac, coarsely grated
- 380 g** Leek, finely sliced
- 180 g** Green peas
- 620 g** Rice, cooked
- 75 g** Tinned pineapple, drained

## FOR THE DRESSING

- 310 g** QimiQ Classic, room temperature
- 620 g** Low fat yogurt
- 230 ml** Peach juice
- 5 tbsp** Curry powder
- 1 tsp** Curcuma, dried
- Sugar
- Salt and pepper
- Cayenne pepper

## METHOD

1. For the salad, 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.