



CHICKEN SALAD

EQUIPMENT:

LARGE BOWL
MIXING SPOON
KNIFE & CUTTING BOARD

INGREDIENTS: 6 OZ. DICED COOKED CHICKEN
2 OZ. SLICED RED ONIONS
8 OZ. CREAM CHEESE 1 OZ. DICED CELERY
8 OZ. CILANTRO PESTO 4 OZ. DICED TOMATOES
2 OZ. SOUR CREAM 1 OZ. CHOPPED CILANTRO
SALT & PEPPER TO TASTE

METHOD:

FIRST

LET THE CREAM CHEESE COME TO ROOM TEMPERATURE BEFORE MAKING THE CHICKEN SALAD. PREP ALL INGREDIENTS AND REFRIGERATE IF YOU WILL BE ASSEMBLING THE SALAD AT A LATER TIME.

SECOND

MIX THE CREAM CHEESE, CILANTRO PESTO, AND SOUR CREAM IN THE LARGE BOWL UNTIL FULL INCORPORATED. ADD THE REST OF THE INGREDIENTS AND SEASON WITH SALT AND PEPPER TO TASTE.