

Warm Chicken Salad

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Suits Campoven

Extras by choice

Add slivers of pineapple, cheese, or sun dried tomatoes to taste.

Add crutons.

Add slivers of bacon cooked with chicken.

Serving suggestions

Balsamic dressing or French dressing.
Hard boiled eggs (sliced)

Ingredients

Warm Chicken salad
(The 10 minute lunch)

SALAD for 4 (prepare first)
add 1 bag pre washed salad mix to bowl.
10 - 12 slices cucumber.
8 - 10 romatheripy or cherry tomatoes (cut in half)
1/4 salad onion finly sliced.
red capsicum finly sliced.
1 medium avacado (sliced)
8 - 10 calamata olives
1 teaspoon fresh parsley (chopped)
toss lightly to combine.

8 Chicken tenderloins

Method

8 Chicken tenderloins.

Fry in pan (Low heat) with spray oil coating
sprinkle during cooking with "Chicken sprinkles"
Don't overcook.

Remove from pan and place onto cutting board.

Slice with sharp knife.

Add warm chicken to salad (serve immediatly)

Recipe submitted by

John Gavin