

Recipe TWISTED WALDORF

Ref No. ANP049

INGREDIENTS:

- 3 cups cooked chicken, shredded
- 1 cup celery, finely diced
- 2 small granny smith apples
- 1 Tbsp lemon juice
- 1/2 cup **DUCKS NUTS WHOLE BLANCHED ALMONDS**, roughly chopped and toasted
- 1/2 cup **DUCKS NUTS PINE NUTS (TOASTED)**
- 2 spring onions, finely sliced

DRESSING:

- 1/2 cup good quality mayonnaise
- 1/2 cup cream
- 2 tsp hot English mustard
- salt and pepper to taste

METHOD:

Place the chicken into a large bowl and add the celery. Peel and core the apples, cut into small pieces.

Sprinkle with the lemon juice and toss to coat to stop browning. Add the apple, whole blanched almonds, pine nuts and spring onions to the chicken, mix.

To prepare the dressing, mix all the ingredients together, season. Stir into the salad, cover and refrigerate until serving time.

Serve with fresh Mango Salsa: (Optional)

INGREDIENTS:

- 1 mango, finely diced
- 1 small Lebanese cucumber, seeds removed, finely diced
- 2 spring onions, finely sliced
- 2 tblsp flat leaf parsley, chopped
- zest of 1/2 lime
- salt and pepper to taste

METHOD:

Combine all ingredients and place into a bowl.

Serves 4

