



Chicken Potato Salad Recipe

Preparation Time	20
Cooking Time	70
Serving Size	14

Ingredients:

FOR THE SALAD

- 300 g chicken, breast fillet
- 1/2 tsp salt
- 2 cup water
- 1 kg marble potato, washed very well
- 1 tsp salt
- 150 g bacon, sliced
- 3/4 cup bell pepper, red, partially roasted and cut into cubes
- 3/4 cup bell pepper, yellow, partially roasted and cut into cubes
- 3/4 cup celery, stringed and sliced
- 1 Tbsp onion, red, chopped
- 2 can DEL MONTE Pineapple Chunks (227g), drained, reserve syrup

FOR THE DRESSING

- 1 cup mayonnaise
 - 1/8 cup dijon mustard
 - 1/8 cup DEL MONTE Red Cane Vinegar
 - 1/4 cup extra virgin olive oil
 - 1/3 cup ripe mango purée
 - 1/8 cup honey
 - 1/2 tsp salt
 - 1/8 tsp white pepper
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- - romaine lettuce

Preparation:

1. Boil chicken in reserved pineapple syrup with salt until cooked. Drain then slice. Reserve stock.
2. Using reserved stock, add water, potatoes, and salt. Boil potatoes until tender. Drain; cut each piece into two. Set aside.
3. Sauté bacon until crispy. Drain and crumble. Set aside.
4. To make dressing: Combine all ingredients in a covered jar. Shake until well blended.
5. Combine all ingredients for salad (except bacon and lettuce). Pour dressing and toss. Chill. Top with bacon just before serving. Serve on a bed of lettuce.

Chef's Tip

Doneness of the potato can be tested by piercing it with a fork. The potato is cooked if the fork slides in easily.

Lusog Notes

This salad is a source of vitamin C that helps fight common infections and aids in wound healing.

Cooking Skills Needed

- Mixing
- Grilling

Cooking Tools

- Chopping Board

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