



Pine Mexican Macaroni Salad Recipe

Preparation Time	10
Cooking Time	51
Serving Size	10

Ingredients:

- 500 g chicken, breast fillet
- 1 Tbsp lime juice
- 1 tsp salt
- 1 tsp pepper, black

- 1 cup mayonnaise
- 1/4 tsp pepper, black
- 1 1/2 tsp salt
- 1 tsp cumin
- 2 Tbsp lime juice
- 1 pack DEL MONTE Elbow Macaroni (400g), cooked
- 1 can DEL MONTE Pineapple Tidbits (822g), drained, reserve syrup
- 1/2 cup onion, red, finely chopped
- 1 can red kidney beans (432g)
- 1 can whole kernel corn (410g)
- 1/4 cup green onions, chopped
- 1/2 cup cilantro, chopped

Preparation:

1. Marinate chicken in lime juice, salt, and pepper for 30 minutes. Grill until cooked then shred. Set aside.
2. In a bowl, mix mayonnaise, pepper, salt, cumin, lime juice, and reserved pineapple syrup.
3. Add in DEL MONTE Elbow Macaroni, DEL MONTE Pineapple Tidbits, chicken, red onions, red beans, and whole corn kernels then mix.
4. Mix in green onions and cilantro. Serve chilled.

Chef's Tip

Do not throw away the stalks of cilantro. They are packed with flavor so just be sure to chop finely as they are chewier than leaves.

Lusog Notes

This recipe provides protein that is needed for growth, development, and energy for the body.

Cooking Skills Needed

- Mixing

Cooking Tools

- Chopping Board

- Measuring Cups
- Spatula

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