Salpicao de Frango Brazilian Chicken Salad

Jacob · 28/09/2024



Prep Time

8

Dificult

Medium

Servings

N/A

Description

This Brazilian chicken salad is really easy to make Its made with a cream and mustard dressing instead of mayo which results in a lighter taste Great for leftover chicken

Ingredients

- - 1 pound coarsely shredded cooked chicken - 1 (8 ounce) can whole kernel corn
- drained - 1 cup pitted green olives
- chopped - ¾ cup golden raisins - 2 carrots
- grated - 1 stalk celery
- finely chopped - ¼ green apple
- finely chopped - 4 tablespoons heavy cream - 1 tablespoon Dijon mustard - 1 pinch white sugar - salt and freshly ground black pepper to taste - 2 tablespoons chopped fresh parsley
- or to taste - 2 large lettuce leaves - 4 sprigs watercress - 2 cups shoestring potato sticks

Instructions

1. Combine chicken
2. corn
3. olives
4. raisins
5. carrots
6. celery
7. and apple in a large bowl. Stir cream and mustard together in a cup and season with sugar
8. salt
9. and pepper. Pour dressing over salad and mix to combine. Season with salt and pepper and sprinkle with parsley. Arrange lettuce leaves and watercress on a platter and spoon chicken salad in the middle. Sprinkle shoestring potato sticks on top and press into salad. Chill until ready to serve.