

Chicken Salad w/ Mango & Macadamia



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

4 chicken breasts,
boneless, skinless, cooked,
diced

4 ripe mangoes, peeled,
pitted, diced

1 small red onion, diced

2 celery stalks, chopped

1/4c cilantro, chopped

1/2c macadamia nuts

salt and pepper, to taste

1c mayonnaise

2 limes, zested and juiced

2T Dijon mustard, or more
to taste

1 jalapeno pepper,
seeded, finely chopped

Mix together cooked, diced chicken breast, mangoes, red onion, celery, cilantro and macadamia nuts. Season to taste with salt and pepper.

In small bowl, whisk together mayonnaise, lime zest and juice, Dijon and diced jalapeno. Pour over chicken mixture and mix together well.

Refrigerate several hours to allow flavors to blend.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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