

Brazilian Chicken Salad (Salpicao)

Brittany Allyn

Serves 4-6

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- 4 cups cooked Shredded Chicken (shred while warm)
(can use rotisserie chicken from grocery store)
- ½ cup Fresh or Frozen Peas (thawed)
- ¾ cup Apple, julienned (Fuji)
- ½ cup Carrot, julienned
- ½ cup Red Radish sliced thin
- ½ cup diced Celery
- 1 Shallot minced
- 2 TBSP chopped Flat Leaf Parsley
- 1 ½ cup Mayonnaise (Hellmann's)
- 1 Lemon
- 1 can Shoe String or Match Stick Potatoes (Pik- Nik)
- Salt and Pepper to taste



Juice the lemon. Pour half of the lemon juice over the julienned apples and toss. Whisk together the mayonnaise, shallot and the remaining lemon juice. Combine chicken, peas, apple, carrot, radish, celery, and parsley. Add mayonnaise mixture to the chicken mixture and stir to combine. Salt and Pepper to taste. Chill until ready to serve or serve immediately. Top with shoe string potatoes just before serving.