

Chicken Salad with Strawberry Vinaigrette

Recipe By *Brynie Greisman*



Cooking and Prep:  15
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Serves:  6

Contains: 

Preference: Meat

Different, slightly daring, and downright delectable!

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free, Low Fat,
Low Carb

Source: Family Table by
Mishpacha Magazine

Ingredients (12)

Salad

- 3/4 package (3 cups) shredded lettuce
- 1 and 1/2 cups cubed cooked (leftover) chicken
- 1/2 small can mandarin oranges, drained
- 1 stalk celery, diced

- 1 scallion, sliced
 - generous handful toasted salted peanuts or almonds, chopped
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Strawberry Vinaigrette

- 2 cups (8 ounces/225 grams) frozen unsweetened strawberries, defrosted
 - 1 and 1/2 – 2 tablespoons lemon juice
 - 2 tablespoons + 2 teaspoons sugar
 - 1 tablespoon cider vinegar
 - 1 and 1/2 teaspoon **Gefen Olive Oil**
 - 1–2 pinches poppy seeds
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Start Cooking

Prepare the Salad

Yields 3-4 main dish servings or 6 salad servings

1. For the vinaigrette, place the strawberries , lemon juice and sugar in a food processor with the knife attachment and process until smooth.
2. Continue processing, gradually adding the vinegar and oil. Process until thickened, about two minutes. Stir poppy in seeds at the end.
3. In a large bowl, combine the lettuce, chicken, oranges, celery, and scallion. Stir together. Pour dressing over salad right before serving, and toss to coat. Top with salted peanuts or almonds. Serve immediately.