

Waldorf Chicken Salad

Recipe By *Brynie Greisman*



Cooking and Prep:  25
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Serves:  5

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Rosh
Hashanah

Source: Family Table by
Mishpacha Magazine

Waldorf salad was created at New York's Waldorf Astoria Hotel in the late 1890s. It was an instant success. The original version contained only apples, celery, and mayonnaise. Chopped walnuts later became an integral part of the dish. In parts of Europe, chicken is added to make this more of a light main dish, and that's the version we present here. We also included other ingredients added to this salad over the years. Waldorf salad is usually served on a bed of lettuce.

Ingredients (12)

Main ingredients

- 1 pound (450 grams) red apples, unpeeled and diced (approximately 3 medium apples)
- 3 tablespoons fresh lemon juice
- 1/2 cup **Gefen Light Mayonnaise**, or to taste
- 4 stalks celery, thinly sliced
- 4 shallots, sliced (*optional*)

- 1/2-3/4 cup Gefen Pineapple pieces, or to taste
 - 1 clove garlic, minced or 1 cube Gefen Frozen Garlic
 - 1/2 cup walnuts, chopped, plus some more for garnish
 - 1 pound (450 grams) cooked chicken, cubed
 - 2 tablespoons turbinado sugar, or to taste
 - black pepper, to taste
 - lettuce for lining bowl
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Start Cooking

Prepare Salad

1. Place the apples in a bowl with the lemon juice.
2. Set aside.
3. Meanwhile, mix together the celery, shallots, pineapple pieces, garlic, and walnuts.
4. Add to the apple mixture.
5. Stir in the remaining ingredients, mayonnaise, sugar, and pepper.
6. Add cooked chicken and mix well.
7. Pour onto serving platter lined with lettuce, if desired.
8. Garnish with chopped walnuts.

Credits

Photography: Daniel Lailah

Styling: Amit Farber