

Chicken Salad “Legume”©

Ingredients:

3 cups	chicken, cooked and cubed small
1–12 oz. pkg.	Bird’s Eye™ Steamfresh Sweet Peas, frozen
1 small red	bell pepper, cubed fine
2–3 stalks	celery, cubed fine
3–4 Tbsp.	onion, sweet, cubed fine
2 tsp.	lemon pepper
2 tsp.	Madras™ curry powder
1/2 cup	mayonnaise
1/4 cup	sour cream
2 sweet mini red peppers, cut one like a flower to set in the center of the dish, slice other in rounds.	

Method:

In a large mixing bowl, fold together all ingredients except the mayonnaise, sour cream and mini peppers. Cover with plastic and leave in refrigerator for 1 to 12 hours or until ready to serve. When ready, fold in mayonnaise and sour cream. Decorate serving dish with pepper flower and rounds. Serve with crackers, toast points, etc.

Hint: Too soupy? Add 2 Tbsp. dry minced onions.

Hint: Too dry? Add more mayonnaise or sour cream.

