

Chicken or Turkey Salad©

Ingredients:

8–10	chicken tenderloins, frozen or 2 1/2–3 cups leftover cooked chicken or turkey
4–5 stalks	celery, chopped fine
1/2–3/4 cup	sweet onions, cubed
1/2 or 1 small	red bell pepper, cubed
1 tsp.	lemon pepper
1/2–3/4 cup	mayonnaise
1/4 cup	sour cream
1–1 1/2 cups	baby peas, frozen (optional)
	taste for salt and lemon pepper

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Line a cookie sheet with foil and spray with Pam™. Arrange tenderloins on foil and sprinkle with lemon pepper. Bake 15–20 minutes. Cool and cube. Or, use leftover chicken or turkey cut into cubes.

In a large mixing bowl fold chicken, celery, onions, bell peppers, lemon pepper, mayonnaise and sour cream together with a spatula. When thoroughly mixed add peas. Taste for salt and lemon pepper.

Put in a serving bowl and decorate with Chinese Daisies, green or black olives. Keep in refrigerator until ready to serve.

Hint: Too dry? Add more mayonnaise or sour cream. Too soft? Add a little dry minced onion.

Hint: To make Chinese daisies—cut off the root part of the spring onions. Peel off outer layer and slice the top of the onion down leaving about 1/8 inch with the root intact. Leave overnight in the refrigerator in water covered with a paper towel so daisies will remain submerged. Tops of daisies will curl into flower leaves overnight.

Hint: In a hurry? Put cut daisies into lukewarm water and they will open faster.

