



PEACH BASIL CHICKEN SALAD

by Chef David Cocker

USING: REUVEN FULLY COOKED NATURAL PROPORTION SHREDDED CHICKEN

Prep & Cook Time: 35 minutes

Servings: 50

INGREDIENTS

Dressing

- 1 kg (2.2 lbs) canned peaches, drained and peeled
- 1 cup (250 ml) lemon juice
- ½ cup (125 ml) extra virgin olive oil
- ¼ cup (60 ml) basil, fresh or dried
- ½ cup (125 ml) distilled vinegar
- 1.5 tbsp (22 ml) celery seed
- 1.5 tbsp (22 ml) salt
- 4 cups (1 L) mayonnaise

For the Salad

- 8 cups (1.4 kg) canned peaches peeled and diced
- 20 cups (2.8 kg) Reuven Fully Cooked Natural Proportion Shredded Chicken (Product Code 15807), thawed
- 8 cups (1.2 kg) celery, finely diced
- 4 cups (176 g) green onion, chopped
- 4 cups (520 g) sweet red bell pepper, chopped
- 2 cups (40 g) fresh basil, finely chopped

PREPARATION

In a blender, add all the dressing ingredients, blend until smooth and set aside.

In a stainless-steel bowl, add Reuven Fully Cooked Natural Proportion Shredded Chicken, diced peaches, celery, green onion, red pepper, basil and prepared dressing. Mix all ingredients together until well combined. Serve on a bed of lettuce or bread/bun.



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