

Chicken Salad with Brown Rice and Quinoa

Servings: 25

Serving size: 8 oz., including 4 oz. of Premium Chicken Breast Strips, 4 oz. of grain blends

INGREDIENTS

- 6 lbs Patuxent Farms[®] Premium Chicken Breast Strips, cooked and chopped
- 5 lbs Chef's Line[®] Precooked Brown Rice & Quinoa Blend
- 2 lbs Cucumbers, diced
- 3 T Fresh Dill, chopped
- 2 lbs Cross Valley Farms[®] Superfood Salad
- 2 T Red Wine Vinaigrette
- 5 oz Roseli[®] Kale Pesto
- 1 c Pine Nuts
- 2 c Mandarin Orange Segments
- 3 T Balsamic Reduction/Glaze
- 6 oz Glenview Farms[®] Greek Yogurt Cream Cheese
- 1 T Lemon Juice

PREPARATION

1. Coat Superfood Salad with vinaigrette; place 1 oz. of mixture on bottom of serving dish.
2. Combine diced cucumber, Greek Yogurt Cream Cheese, fresh dill, Kale Pesto and cooked Premium Chicken Breast Strips.
3. In a separate bowl combine cooked grains with orange segments and lemon juice, and season with salt and pepper.
4. Layer 4 oz. of chicken salad over 4 oz. of brown rice and quinoa and orange mixture. Garnish with toasted pine nuts and drizzle with balsamic glaze.

