

Herby Chicken Waldorf-Style Salad with Croutons



FRESH & FAST Box to plate: 15 mins

mins Eat me early



Nutrition Per Serving: Energy 3313kJ (792Cal) | Protein 50.1g | Fat, total 40.7g - saturated 7g | Carbohydrate 54g - sugars 21.2g | Sodium 1493mg The quantities provided above are averages only.



Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need (along with the basics)



From the pantry



From the cool pouch

	2P	4P
Chicken Tenderloins	1 small pkt	1 large pkt
Mustard Cider Dressing	1 pkt	2 pkts
Garlic Aioli	1 medium pkt	1 large pkt
Fetta Cubes	1 large pkt	2 large pkts

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cut chicken into 2cm chunks

• In a bowl, combine chicken, garlic & herb seasoning, oregano, a drizzle

of olive oil and a splash of water

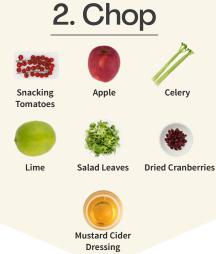
• Add chicken and cook, tossing, until browned and cooked through,

• Heat olive oil in a frying pan over

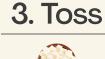
• Meanwhile, toast or grill ciabatta to your liking then tear into chunks. Drizzle with **olive oil**, then season

high heat

5-6 mins



- Halve snacking tomatoes. Chop apple and celery. Slice lime
- In a bowl, combine tomatoes, apple, celery, salad leaves, cranberries and dressing. Season to taste





Fetta Cubes

Walnuts

- In a bowl, combine aioli, fetta and a squeeze of **lime juice**
- Plate up salad. Top with chicken, lime aioli-fetta and walnuts
- Serve with remaining lime







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