

Recipe Name Chicken Quinoa Salad

Servings 8

Cook Time

Calories Cedric Kelly

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Ingredients

500 g Quinoa	500 gram
384 g Chicken Breast	384 gram
147 g Avocado	147 gram
1 g Raisins	1 gram
24 g Caramelized Walnuts	24 gram
126 g Red bell pepper	126 gram
118 g Yellow bell pepper	118 gram
30 g MAGGI® Powder Chicken Bouillon	30 gram
20 ml Olive Oil 10 ml for Chicken 10 ml for frying	20 milligram
299 g Sweet Corn (optional)	299 gram
56 g Lemon (optional)	56 gram

Directions

- Step 1 Cooking Cook the quinoa in a pan with Maggi Chicken Powder and water.
- Step 2 Cooking Place the cooked quinoa in a large serving bowl. Top with Raisin, Caramelized Walnuts, Yellow bell pepper, Red bell pepper, chicken breasts pieces and top it with some olive oil.
- Step 3 Cooking Sprinkle some lemon juice on top.
- Step 4 Cooking This dish can be served warm or cold.

Nutrition Info Per Serving

- Added Sugar 0 Tbsp
- Energy 388 kcal
- Protein 22 gm
- Carbohydrates 53 gm
- Fiber 7 gm
- Sodium 53 mg
- Fats 10 gm

Saturated Fats 1 gm