

Hawaiian salad with grilled chicken and jambalaya dressing

Jambalaya Dressing

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| Maxavor® RYE A | 0.30 |
| Olive oil | 38.50 |
| Tomato puree | 15.50 |
| Crème fraiche | 13.50 |
| Water | 11.50 |
| Lime juice | 9.60 |
| Honey | 5.80 |
| Salt | 1.40 |
| Onion powder | 1.40 |
| Turmeric powder | 0.83 |
| Curry powder | 0.82 |
| Chili powder | 0.41 |
| Paprika powder | 0.44 |

This jambalaya dressing is perfect for a tasty fix! Use it to top your favorite salad or veggie bowl.

Hawaiian Salad preparation

- Place two chicken breasts on a board and sprinkle salt, pepper and paprika powder over the top and rub into the chicken on both sides.
- Heat a griddle plate or pan and brush with oil. Place the chicken on the griddle. Cook until the chicken is no longer pink in the middle. Remove from the heat and leave to rest on a chopping board. Slice when cooled slightly.
- Place two pineapple slices and a sliced paprika on the griddle and cook for 2-3 minutes on each side until griddle marks appear.
- Use 200 grams of iceberg lettuce and mix it with 50 grams corn.
- Add the grilled chicken, pineapple and paprika on top.
- Serve with the Jambalaya dressing and a sprinkling of spring onion.

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