

# #CREATEASTIR WITH NOLA® AND MO'S SPICY CHICKEN AND RICE SALAD



MO ADDS A SPICY TWIST TO CHICKEN SALAD.

 Serves 4

## INGREDIENTS:

2 cups of broccoli florets  
½ cup of roasted peanuts  
4 cups of cooked rice  
3 grilled chicken breasts, sliced  
1 red pepper, deseeded and cut into cubes  
½ small cucumber, cubed  
1 cup peas, cooked

For the dressing:

250ml **Nola Original Mayonnaise**  
125ml Mango atchar

## METHOD:

Blanche the broccoli in boiling water until just cooked, then place in cold water to stop the cooking process.

Break into smaller pieces.

Toast the peanuts in a dry frying pan until lightly browned.

Gently toss all the ingredients together.

Mix the **Nola Original Mayonnaise** and atchar together and fold through the salad.

Scatter peanuts over the salad and serve.

