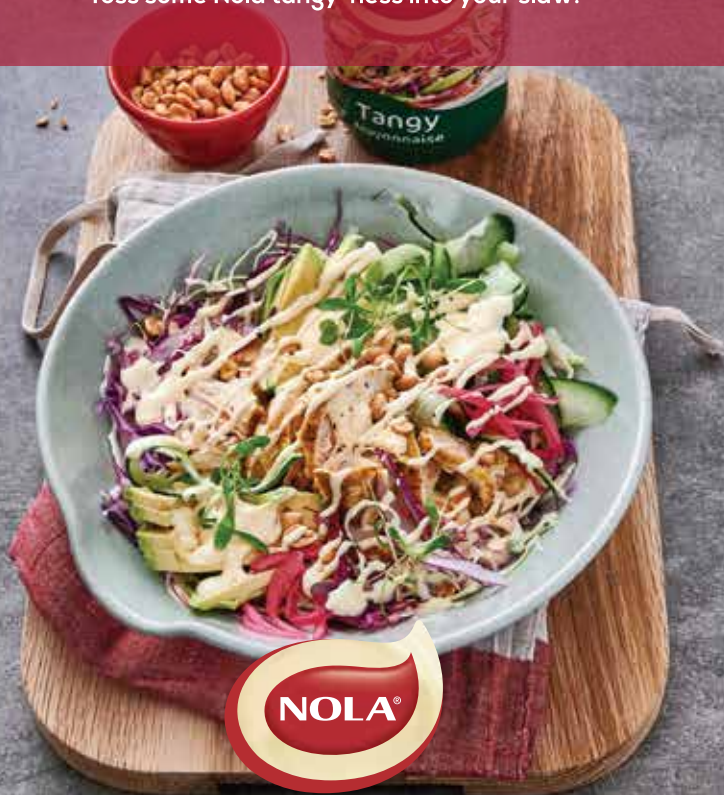


#CREATEASTIR WITH NOLA'S
TANGY CHICKEN SLAW

Toss some Nola tangy-ness into your slaw.



INGREDIENTS

(Serves 4)

1 Tbsp (15ml) curry powder

3 skinless chicken breasts

seasoning

3 Tbsp (45ml) olive oil

400g of mixed slaw

½ cup (125ml) **Nola Tangy Mayonnaise**

½ cucumber shaved into ribbons

2 avocados

¼ cup (60ml) of store bought sweet pink pickled onions

½ cup (125ml) salted peanuts, crushed

METHOD

Preheat the oven to 180° C.

Rub the spice over the chicken and season well.

Drizzle with the oil and place onto a lined baking tray.

Grill in the oven for 20 minutes or until cooked through.

Leave to cool and shred.

Mix with the slaw and mayo and top with the cucumber, avocado, onions and peanuts.

