



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Mixed Greens



1 | 2
Mini Cucumber



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 10 tsp
Red Wine
Vinegar



2 tsp | 2 tsp
Dijon Mustard



1 tsp | 1 tsp
Garlic Powder



4 oz | 8 oz
Shredded Carrots



1 | 2
Croutons
Contains: Milk, Wheat

CRISP & CRUNCHY TOSSED CHICKEN SALAD

with Creamy Dijon Vinaigrette



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 400



BUST OUT

- Plastic wrap
- Large bowl
- Olive oil (1 **TBSP** | 2 **TBSP**)
- Kosher salt
- Black pepper

WHY DRY?

Drying the mixed greens helps the dressing coat the salad, rather than sliding off into the bowl.

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INSTRUCTIONS

- **Wash and dry produce.**
- Trim and slice **cucumber** into ½-inch-thick rounds.
- Place **chicken** on a microwave-safe plate; season lightly with **salt and pepper**. Cover with plastic wrap; microwave until warmed through, 90 seconds. Once chicken is cool enough to handle, cut into ½-inch pieces.
- Meanwhile, in a large bowl, combine **mayonnaise, vinegar, half the mustard, half the garlic powder**, and **1 TBSP olive oil (use all the mustard, all the garlic powder, and 2 TBSP olive oil for 4 servings)**. Season with **salt and pepper**.
- Add **chicken** to the bowl with **dressing**; toss to coat.
- Add **mixed greens, cucumber, carrots, and half the croutons** to bowl and toss until evenly coated.
- Divide **salad** between shallow bowls. Top with **remaining croutons** and serve.