Ingredients

# Torn Chicken Salad with Blue Cheese and Gems

100.00 g

20.00 g



3	
Product	Quantity
Roasted Chicken Fillets 160-180g	1500.00 g
Scotty Brand Little Gem Lettuce Twin Pack	2.00 g
The Cumbrian Sausage Company Smoked Dry-Cured Streaky	80.00 g
Bacon 200g	
Daylesford Organic Natural Yoghurt 450g	4.00 g
Organico Extra Virgin Olive Oil 1 Litre	1.00 g
Gourmet Garden Crushed Garlic 75g	1.00 g
Tree of Life Coarse Sea Salt 750g	1.00 g
Fudco Whole Black Pepper 100g	1.00 g

#### Serves: 6

# Allergy Information

Beauvale Full Fat Soft Blue Cheese









Kara Hand Crafted Tiger Bloomer Loaf 8 x 800g

























### Reference Intake

Each serving contains:				
Energy	Fat	Saturates	Sugars	Salt
<b>1879.19</b> kJ <b>445.62</b> kcal	<b>14.11</b> <sub>g</sub>	5.58g	<b>3.03</b> <sub>g</sub>	<b>1.61</b> g
22%	20%	28%	3%	27%

of your daily reference intake.

lutritional Summary		
Energy	1879.19kJ 445.62kCal	
Protein	74.48g	
Carbohydrates	4.69g	
of which sugars	3.03g	
Non Milk Extrinsic Sugars	Og	
Fat	14.11g	
of which saturates	5.58g	
Fibre	0.19g	
Salt	1.61g	
Sodium	0.01g	
Iron	Omg	
Calcium	1.33mg	
Zinc	Omg	
Folate	Оµg	
Vitamin A	Оµg	
Vitamin C	Omg	

## Method & Recipe Notes

 $1. First cut the bread into 1cm cubes \& shallow fry with the bacon in a little olive oil until golden brown. Drain on kitchen paper. \\ 2. Cut the bottom of the gems, wash, pat dry \& toss in a bowl with a little olive oil. \\ 2. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 3. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 4. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 5. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 6. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 7. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 8. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 8. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow fry with the bacon in a little olive oil. \\ 9. Cut the bread into 1cm cubes & shallow from 1cm cubes & shallow from$ 3. Scatter the leaves between 6 plates & using your fingers tear strips off the breast of chicken. Scatter over the bacon & croutons. 4. Beat the blue cheese in a bowl until smooth & fold in the yoghurt & garlic. 5. Drizzle the dressing over the salad & season with a pinch of sea salt & freshly milled pepper.

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