



## CHICKEN WALDORF SALAD

— with *Spier Signature Sauvignon Blanc* —

The Spier Signature wines encapsulates what matters most to Spier: more than 300-years of winemaking, and a sincere commitment to being good to our communities and safeguarding the environment.

Truly the wine for any occasion – and all occasions – the Signature range features some of Spier's best-loved wines. The Spier Signature Sauvignon Blanc, for instance, is the perfect match for a reimagined classic dish – Chicken Waldorf salad.

Tender chicken is mixed with sweet and chewy cranberries and served with a zippy vinaigrette to complement the crisp palate of the Sauvignon Blanc. The roast chicken brings just the right amount of body to this everyday favourite, ideal for al-fresco dining and balmy summer days.

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Drink Responsibly. Not For Persons Under The Age Of 18.

## INGREDIENTS

- 4 skinless chicken breasts
- 15-30 ml (1-2 tablespoons) olive oil
- salt and pepper to taste
- small bunch of gem lettuce leaves, washed and drained
- 2 Granny Smith apples, finely sliced
- a handful dried cranberries
- a handful walnuts, roughly chopped
- a handful chives, finely chopped

*For the honey mustard vinaigrette:*

- 45ml (3 tablespoons) fresh lemon juice
- 90ml (6 tablespoons) extra virgin olive oil
- 30ml (2 tablespoons) wholegrain mustard
- 15ml (1 tablespoon) honey
- salt and pepper to taste

SERVES  
4

## METHOD

Preheat the oven to 200°C.

Place the chicken breast on a baking tray lined with non-stick baking paper, and drizzle with olive oil.

Season with salt and pepper. Roast for 12-15 minutes depending on the thickness of the breasts. Remove from the oven and leave to cool slightly.

On a salad platter, arrange the gem lettuce and sliced apples.




Finely slice the cooked chicken and toss it on top with cranberries, walnuts and chives.

In a small jar, shake up the ingredients for the vinaigrette and drizzle over the salad. Serve at once.



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

*Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at [shop.spier.co.za](http://shop.spier.co.za)*

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