

Smoked Chicken with Autumn Waldorf Salad

*Our apple trees are brimming with very small but delicious fruit, and we still have salad leaves to harvest.
This classic recipe works fabulously with Smoked Chicken as a starter for 4 -6 or a main course for 2*

Ingredients

1 [smoked chicken breast](#) - sliced or chunks

Salad leaves of choice - washed

1 Spring Onion- sliced on diagonal

3 sticks of Celery - sliced on diagonal

4 radishes - thinly sliced

1 Apple - or 2 small

½ Lemon - Juiced

12 Grapes - black or green - halved

2 tbsp Walnuts - toasted and broken

2 tbsp Raisins

2 tbsp - Ready-made Mayo

1 tsp [Dijon Mustard](#)

1 tbsp Water

60g [Perl las Blue Cheese](#) - chopped (optional)

[Apple Cider Jelly](#)



Line a serving platter, bowl or individual plates with fresh salad leaves.

Slice the apple and place in a bowl with the lemon to stop it decolouring. Add the grapes followed by the celery and spring onion slices, with half the walnuts and raisins (& Blue cheese if using).

Mix the mustard and mayo and add water to loosen. Pour over the fruit and nuts mix and combine reserving a little sauce for later. Spoon the mixture over the salad leaves.



Arrange the smoked chicken slices on top and sprinkle over the remaining walnuts, raisins and the radishes. Finally drizzle with the reserved sauce and blue cheese (optional).

Serve with Cider Jelly on the side.

Enjoy!