

Harveys Supermarkets Chicken Broccoli Salad



Ingredient List

Chicken

4-6 boneless chicken breast halves
1 (14 oz.) can chicken broth
1/4 cup soy sauce
1 teaspoon minced garlic
2 cups broccoli florets
4 green onions, chopped with tops
1 (2 oz.) jar diced pimientos, drained
1 cup sweetened dried cranberries
1/2 cup walnuts, chopped

Dressing
3/4 cup mayonnaise
1/4 cup sugar
2 tablespoons cider vinegar

Steps

1. Cook the Chicken

Cook chicken breasts in broth, soy sauce and garlic until tender.

Cool in broth. Drain and cut into bite-size pieces (at least 2 cups). Toss all ingredients.

2. Make the Dressing

Whisk together and add to other ingredients. Cover and refrigerate 1-2 hours for flavors to blend.

Serves 8-10

Tips and additional recommendations: I would recomend marinating the chicken in the broth, garlic and soy sauce for a few hours and grilling the chicken. Also, adding celery for crunch. When serving this the following day more mayonaise is needed.