



Thinking of you
Electrolux



RECIPES by
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APPETIZER

ROAST CHICKEN COBB SALAD

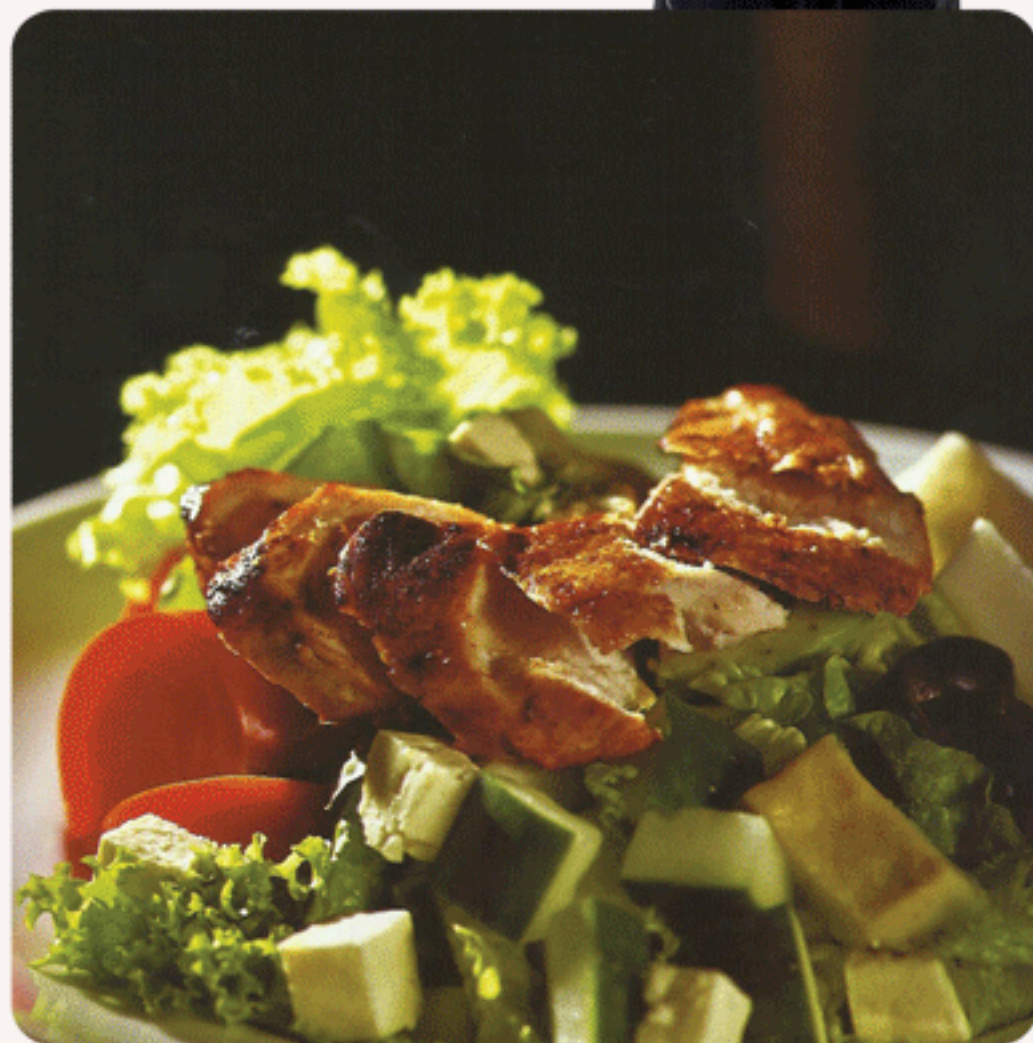
This recipe uses roast chicken breast. You can use the store-bought kind or like me, you can use leftovers from the roast chicken you prepared a day or two ago. I prefer using my own so it's packed with the flavors I like. I use my Electrolux Built-in Oven to make the perfect roast chicken every time.

INGREDIENTS

100 g	Roasted chicken breast, sliced into 1/2-inch pieces
75 g	Avocado, cubed
75 g	Cherry tomatoes
50 g	Bacon
50 g	Blue cheese, cubed
50 g	Black olives, sliced
75 g	Cucumber, cubed
300 g	Salad mix

Dressing

1 cup	Mayonnaise
1/4 cup	Cream
1/2 cup	Sour cream
1 g	Dried parsley
1 g	Onion powder
1 g	Garlic powder
11 g	Dried thyme
1 g	Dried dill
to taste	Salt and pepper



PROCEDURE

Build the salad any way you like. Put the ingredients for the dressing in the bowl that comes with your Electrolux stand mixer then beat until well combined. If you prefer, you can detach the head of the stand mixer so you can use it as a hand mixer. Then, place the salad in the middle compartment of your Electrolux three-door refrigerator to chill before serving.