

IMAGERY

elevate your plate

Chicken Salad Tartine With Radishes & Pea Sprouts



INGREDIENTS

- 2 TABLESPOONS MAYONNAISE
(I LIKE BEST FOODS/HELLMANN'S)
- 1 TEASPOON DIJON MUSTARD
- FRESHLY GROUND PEPPER
- JUICE FROM 1/2 LIME
- 2 COOKED CHICKEN BREASTS,
SKIN DISCARDED AND SLICED
- 1/2 CUP CELERY LEAVES
- 1 APPLE, THINLY SLICED
- 4 1/2-INCH-THICK SLICES BREAD
- 4 SMALL RADISHES,
VERY THINLY SLICED
- PEA SPROUTS, FOR SERVING
- MICROGREENS, FOR SERVING
- 1 TABLESPOON FINELY
CHOPPED CHIVES

PROCESS

SERVES: 2 • PREP TIME: 10 MINUTES • COOK TIME: 0 MINUTES

STEP 1: In a medium bowl, mix together the mayonnaise, Dijon mustard, freshly ground pepper and lime juice. Add the chicken and toss together until everything is evenly coated.

STEP 2: Toast bread in toaster

NOTES ON STYLING: For high impact, anchor your dish in the center of the plate with one piece of thickly sliced bread.

Layer celery leaves and apple slices in order to create a crunchy landing pad for the chicken salad.

Top with chicken salad, radish, chives, microgreens and pea sprouts to bring color, vibrancy and texture to the dish.

Delicately scatter a few of these toppings around the plate to give that perfectly imperfect finish.

**This Chicken Salad Tartine pairs perfectly with Imagery Chardonnay or Sauvignon Blanc.
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