

## LITA'S PERUVIAN CHICKEN SALAD

### Ingredients:

#### *For Dressing:*

- 2 Tbsp chopped cilantro
- 1 tsp chopped lime zest
- 1 tsp lime juice
- 2 Tbsp Fennel & Fire Lita's Peruvian spice
- 1/2 cup mayonaise
- 1/4 cup sourcream
- 1/2 tsp Gochujang paste

#### *For Add ins:*

- 3 Tbsp Fennel & Fire Peruvian beans chopped
- 1/2 Cup chopped jicama
- 1/2 cup chopped red onion
- 2 tsp lime juice
- 4 cups of poached chicken shredded

### Directions:

#### *For Dressing:*

Combine all dressing ingredients and stir well. The dressing may be made ahead and refrigerated over night.

#### *For Chicken Salad:*

Place jicama and red onion in a small bowl. Add 2 tsp of lime juice to the bowl. Stir and set ingredients aside for 10 minutes or more. Combine all the Add-in" ingredients and the dressing and stir to combine. Store in the Refrigerator.

Good for up to three days if stored properly in the refrigerator.  
Excellent in Areopas bread or served with crackers.

