## "Chicken" Salad

Serves: 4

Prep time: 15 minutes Cook time: 10 minutes



## **Ingredients:**

- \*1 1/3 cups Hearty Plant Protein Chunks
- \*2 Not-Chick'n Bouillon Cubes
- 2 1/2 cups water
- 1/4 cup. olive oil
- 3/4 cup vegan mayonnaise
- 2 tbsp. orange juice
- 1 1/2 tsp. onion powder
- 1/4 1/2 tsp. omon powder
- 1/4 1/2 tsp. cayenne pepper (to taste)
- 1/2 cup celery, finely chopped (about 2 stalks)
- 1/2 cup grapes, halved

## **Serving suggestions:**

- Serve on a sandwich or on a tossed green salad
- Take this on a picnic at your favorite park!
- Side Dishes:
  - o Veggie Sticks
  - o Fruit
  - o Baked Potato Chips

## **Directions:**

- 1) In a small pot or microwave safe dish, bring the water to a boil and dissolve the Not-Chick'n Bouillon cubes
- 2) Stir in the Hearty Plant Protein Chunks and simmer or microwave until tender (3-5 minutes).
- 3) Drain the extra liquid, and press out excess liquid from the Chunks.
- 4) In a large, high-sided, non-stick skillet, heat oil over medium-high heat. Add the drained & pressed Chunks and sauté until the Hearty Plant Protein Chunks are golden brown (7-10 minutes).
- 5) In a large bowl, mix the mayonnaise, orange juice, onion powder, and cayenne pepper.
- 6) Add the celery, grapes, sautéed Hearty Plant Protein Chunks, mix well, and serve.





<sup>\*</sup>Available on FakeMeats.com