

Chicken Salad with Michigan Asparagus, Apples and Walnuts

Makes: 50 servings

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Ingredients	Weight	Measure
White meat chicken, cooked and cut into 1/2-inch cubes	10 lb	8 3/4 qt
Michigan asparagus cuts and tips, frozen, thawed and blotted with paper towel	3 lb	3 qt
Red Delicious apples, cored and cut into 1/2-inch cubes	6 lb	3 qt
Walnuts, chopped	1 lb	1 qt
Celery, chopped		3 qt
Dried tart cherries	2 lb	1 1/2 qt
Light mayonnaise	3/4 lb	1 1/2 cups
Fat-free sour cream	2 1/2 lb	1 1/4 qt
Fat-free ranch dressing	3/4 lb	1 1/2 cups

Directions

1. Toss together chicken, Michigan asparagus, apples, walnuts, celery and cherries.

2. Whisk together mayonnaise, sour cream and ranch dressing. Add to chicken mixture and gently toss to coat.
3. Serve cold.

Notes

Serving suggestion: Serve on top of a lettuce leaf, with tomato slices or in a scooped out tomato. Garnish with a sprinkle of walnuts or dried tart cherries.