

## GRILLED CHICKEN STRIPS WITH BLUE CHEESE DIP



Makes 16 – 20

½ cup sour cream

150g Blue Castello cheese

1 ½ garlic cloves, crushed

½ cup (125g) S&W Whole Egg Mayonnaise

4 x 150g chicken breast fillets

**Blue Cheese Dip.** In a food processor, pulse to combine sour cream, Blue Castello, garlic and S&W Mayonnaise. Mix with a little warm water to make smoother, if needed.

**Chicken.** Cut chicken crossways into 1 ½ cm strips. Brush with oil and grill or BBQ until cooked. Serve with dip.

