

## SPICY CHICKEN & MANGO SALAD



### Serves 4

- 500g chicken tenderloins
- 1 tbs vegetable oil
- 2 tbs Thai seasoning
- $\frac{1}{3}$  cup (80g) S&W Whole Egg Mayonnaise
- 2 tsp water
- 1 tbs lime juice
- $1\frac{1}{2}$  tsp grated lime rind
- 100g mixed salad leaves
- 2 mangoes, peeled & sliced
- 1 red onion, sliced
- $\frac{1}{2}$  cup coriander

**Spicy Chicken.** On non-stick baking paper, brush both sides of chicken with oil & sprinkle Thai seasoning. Gently pat to adhere seasoning. BBQ or grill tenderloins 2-3 minutes each side, or until cooked. Set aside.

**Lime Dressing.** Place S&W Mayonnaise in a bowl. Combine water and lemon juice, then using a spoon gradually beat into mayonnaise. Stir in lime rind.

**Salad.** Arrange salad leaves, mango, onion and coriander on a platter. Place chicken on top of salad. Drizzle with dressing.

