

Salpicao



Serves 4

Prep 20 mins + soaking

Cook 5

Easy

Ingredients

2 floury potatoes, large, peeled (about 350g) or use shop bought French fries
1 cooked chicken small (if you still have to cook the chicken, add an hour or more)
1 Granny Smith apple, julienned
1 red skinned apple, julienned
3 tbsp golden raisins
1 + 1/2 lime, juiced
3 tbsp mayonnaise
1 tbsp soured cream
some parsley, finely chopped
some cooked corn and/or peas

1. If using the shop bought French fries, omit this part, but if not, cut the potatoes into matchsticks by cutting smaller than 1/2 cm slices, then cutting across, the same width, to make shoestring fries. Put in a bowl of cold water and leave for 30 mins.
2. Shred the chicken, discarding any fat, skin, bone and gristle. Put in a bowl and add the apple and the raisins. Mix the lime, mayo and cream and season. Add to the chicken and toss.
3. If using the shop bought French fries, cook them following the instructions on the packet, otherwise drain the potatoes and pat dry using a clean tea towel. Heat some oil in a large pan, no more than 1/3 full and heat to 180C or until a cube of bread browns in 30 seconds. Add the potatoes and fry until crisp and golden. Drain on kitchen paper.
4. Arrange the salad on plates. Season the fries, then scatter over the top with the parsley.

