



FINCH + FENNEL

Cranberry Walnut Chicken Salad Dip

INGREDIENTS:

- 3 c Water
- 4 c White Wine
- 1 Chicken Breast (4 oz)
- 2 Chicken Thighs (2 to 2 ½ oz)
- 1 Tbsp Whole Peppercorns
- 2-3 Bay Leaves
- 1 Apple (any tart variety)
- 1 Onion
- 1 Tbsp Fresh Parsley Leaves
- 3 Tbsp Fresh Thyme Leaves
- Salt & Pepper, to taste
- ½ c F+F Cranberry Walnut Relish
- ¼ c Chopped Walnuts



INSTRUCTIONS:

1. In a large sauce pan, bring water & wine to a boil. Reduce to a simmer on low heat, adding the peppercorns & bay leaves.
2. Add the chicken breast and thighs & poach until chicken is cooked through, about 20 minutes, depending on the size of the chicken.
3. Remove chicken from the stove & strain. Set aside to cool.
4. Peel, core & quarter the apple. Peel & quarter the onion. Chop them roughly in a food processor, along with the parsley & thyme.
5. Cut the chicken into chunks on a cutting board, then add to the food processor & mince everything, scraping the sides occasionally, so all ingredients are evenly incorporated.
6. Remove from food processor & season with salt & pepper, to taste.
7. Fold in F+F Cranberry Walnut Relish & chopped walnuts. Serve with crackers, celery, cucumbers, etc.

Enjoy!

