



FUSILI SALAD WITH CHICKEN, FRUIT AND WALNUTS

🔪 5 min ⌚ 50 min 🌿 easy 🍽️ 6 servings

INGREDIENTS

150 g walnuts
 280 g pineapple slices, tinned, cut in half
 200 g celery, cut in 3
 150 g grapes, cut in half
 200 g apple, cut in 4
 50 g raisins
 1900 g water
 350 g chicken breast, cut in 3 cm cubes
 500 g fusilli pasta
 75 g mayonnaise
 30 g mustard
 150 tbsp strained yoghurt
 1 pinch salt
 1 pinch pepper

PREPARATION

1. Place walnuts into mixing bowl and grind **3 sec/speed 4**. Transfer into a deep serving bowl and set aside.
2. Place pineapple, celery, grapes, apple and raisins into mixing bowl and chop **4 sec/speed 4,5**. Transfer into the bowl with walnuts and refrigerate until needed.
3. Place 400 g water into mixing bowl, place Varoma into position, add chicken and cook **20 min/Varoma/speed 1**. Set Varoma aside to cool down. Empty mixing bowl.
4. Place remaining 1500 g water into mixing bowl and boil **10 min/100°C/speed 1**.
5. Add fusili, cook without measuring cup for **time indicated on package /100°C/reverse mode/speed 1** or until al dente. Strain fusili using Varoma dish and transfer into bowl with the rest of the ingredients from the fridge.
6. Place mayonnaise, mustard, yoghurt, salt and pepper into mixing bowl and mix **5 sec/speed 4**. Add sauce into bowl with fruit and pasta. Add chicken and mix gently. Serve immediately or refrigerate.