

Potato salad with Chicken

This recipe is a variation on a Russian potato salad, known as Olivier, and would be a good dish for Easter. You can leave out the chicken breast for a meatless version, and you can also substitute ham. The ingredients should all be diced to about the same size; quantities of each ingredient can be varied to taste.

Ingredients:

2 Chicken breasts from rotisserie-cooked chicken
2 lb. red potatoes
2 large carrots
4 eggs
2-3 dill pickles
1 8.5 oz canned sweet peas
1-1.5 cups mayonnaise
Salt

Equipment:

Large soup pot with cover
Small pot
Cutting board
Sharp knife
Fork
Large mixing bowl
Large spoon

Recipe:

1. Rinse and place potatoes and carrots into pot, fill with water, and add teaspoon of salt.
2. Cover, and heat to a simmer on medium high heat.
3. Cook, uncovered, until potatoes and carrots are tender when pierced with a fork. Remove from heat and drain; set aside to cool.
4. Put eggs in small pot, cover with water, and bring to a boil, and then remove from heat, and let stand in hot water until cool.
5. Peel cold potatoes and carrots, and cut into small dice (about ½ inch cubes). Place in large bowl.
6. Peel cold, hard-boiled eggs, and dice; add to bowl.
7. Dice pickles; add to bowl.
8. Remove skin from chicken, and dice breast meat; add to bowl.
9. Open can of peas, drain; add to bowl.
10. Gently stir ingredients until combined, and add 1 cup of mayonnaise, and stir to combine; if necessary, add more mayonnaise, so that all ingredients are coated. Salt to taste.