



Potato and Chik'n Salad
(Causa Rellena Peruana)

3 cans Loma Linda Diced Chik, finely chopped
½ cup red onion, chopped
7 yellow potatoes
3 limes, juiced
1 stalk celery, finely chopped (optional)
3 tablespoons vegetable oil
1/2 cup Vegenaïse or mayonnaïse
Salt, pepper, garlic powder to taste
3-4 hard boiled eggs, sliced
Black olives, sliced
Parsley leaves

Cook potatoes in salted boiling water until tender. Peel and mash them, adding salt, pepper, and garlic powder to taste. Mix the vegetable oil and lime juice into the potatoes and set aside.

In a separate container add the Diced Chik, Vegenaïse, red onion and celery. Season with salt and pepper to taste.

Press half of the potato mixture into the bottom of a pan and spread evenly. Add a layer of the Diced Chik salad and press down. Cover with the other half of potato mixture, pressing down. Garnish with parsley leaves, slices of hard boiled eggs and sliced black olives.

For individual salads lightly oil the inside of a can with both ends cut off and use as a mold to form the salad layers. Optional sauce: Mix lime juice with Vegenaïse and drizzle over salad. May use Fishless Tuna in filling.

Submitted by Norma S. of North Carolina