

Very Easy Chicken Cordon Bleu Recipe

Prepared by: Julie P.

Serving Size: 6+

Ingredients:

5 potatoes
2 carrots
3 eggs
2 pickles
1 can of peas
3-4 cups of mayonnaises
 $\frac{3}{4}$ lb bologna
1 crab stick



Step 1.

Cut carrots in half.

Step 2.

Place all the potatoes and carrots into a large pot. Fill with water to cover the vegetables.

Note: Potatoes go on the bottom of the pot and carrots go on top, as carrots will cook faster.

Step 3.

Put the pot on medium-high heat. Cover the pot with a lid, but watch for boiling water, then place the lid on the side leaving some room for steam to escape.



Step 4.

Place the eggs into a small pot and add water to cover them. Place the pot on medium heat. The eggs need to be hard boiled, leave on for 10 mints.

Note: If you are not sure if the eggs are ready, spoon one out and place on the counter. Spin the egg around like you would a quarter, if it spins easy and for a while the eggs are ready.

Step 5.

To check if potatoes and carrots are ready, carefully stick them with a knife, if it easy slides through, you can drain the water.

Note: Start checking the potatoes at about 25 minutes, as you don't want to overcook them.



Step 6.

Once the eggs are ready, move the pot from the stove and place it into the sink. Run the cold water into the pot and leave it there till the next step.

Step 7.

Peel the carrots and potatoes.

**Step 8.**

On a cutting board, dice the potatoes into little cubes about 1cm each.

**Step 9.**

Cut the bologna into little slices and then into little cubes, about 1cm (or less) each, but not too tiny.

Note: Bologna could be replaced with chicken bites or crab sticks, or removed all together to make the salad vegetarian.

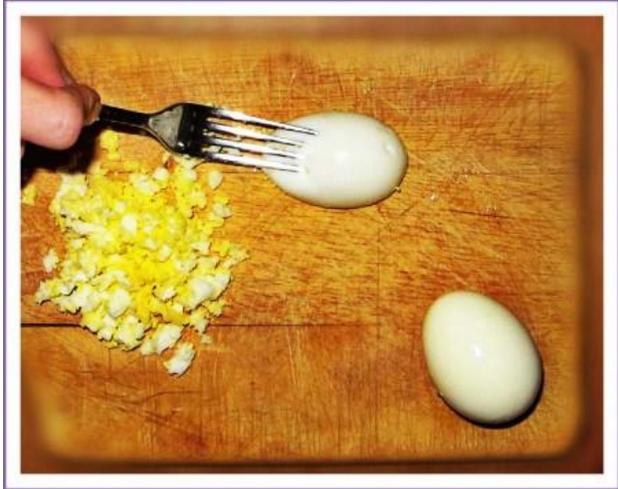


Step 10.

Peel the eggs.

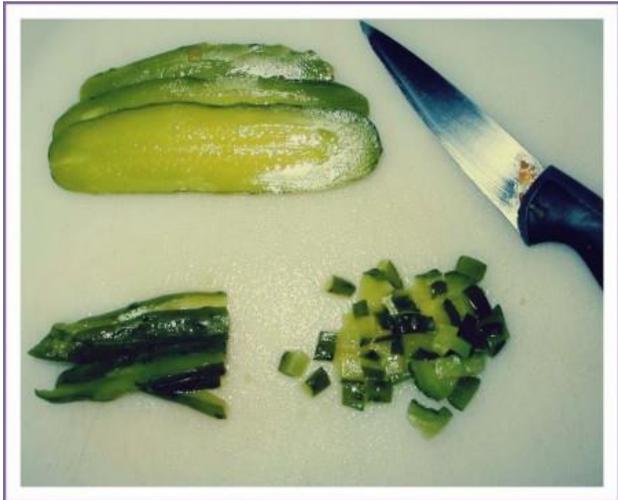
Step 11.

Using a fork mash the eggs into little pieces, cutting will work as well, just make sure the pieces are small.

**Step 12.**

Slice the pickles horizontally and then into little cubes.

Note: Rinse the pickles first, as they sometimes have sand on them.

**Step 13.**

Peel the carrots.

Step 14.

Cut the carrots into little cubes.



Step 15.
Open the can of peas
and drain the liquid.

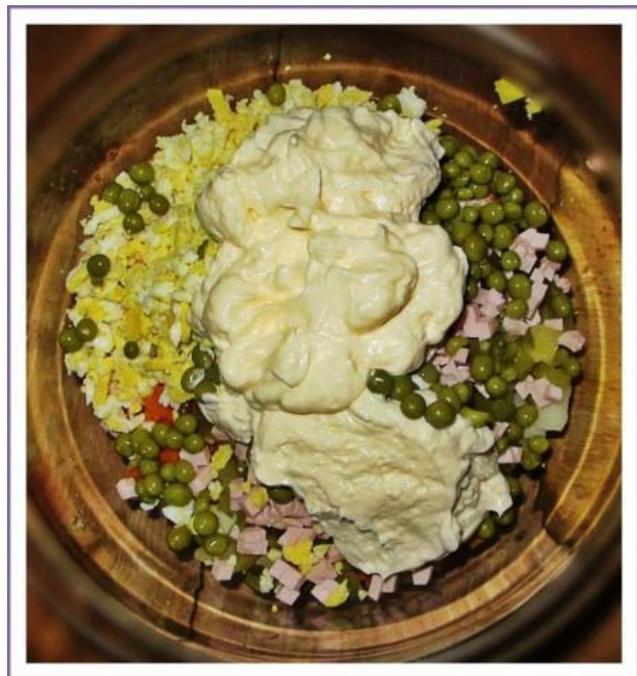


Step 16.
Place the diced potatoes, carrots, bologna,
eggs and peas into a bowl.
Note: You can also add onions if you prefer.



Step 17.
Add the mayo.
*Note: Most of the salad dressing will be
observed, so if it looks like too much at first
don't worry.*

*Note: Don't let the vegies cool off
too much before adding the
dressing; it will observe
better this way.*



Step 18.

Cover the salad and place it into the fridge for an hour or so (overnight would be better).

**Step 19.**

This is optional – cut up the crab stick into tiny pieces. Place the salad into a serving bowl and sprinkle the crab bites over the top.

