

Kon-Tiki Chicken Salad

I created this recipe after sitting on the beach in Fiji while eating lunch. The freshly picked fruits of the island make this dish memorable.

Serves 12

3 lbs	cooked chicken pieces, shredded
1/2 medium	red onion, diced
1/3 cup	mayonnaise
1/4 cup	pickle relish
1 tbsp	mustard
1/4 tsp	black pepper
1/4 tsp	sea salt
1/4 tsp	garlic salt
1/2 cup	pineapple chunks
2 medium	bananas, ripe and cut lengthwise into spears
1 large	Boston bib lettuce
1/4 cup	toasted coconut

1. In a medium bowl, combine the chicken and onion. Set aside.
2. In a medium bowl, combine mayonnaise, mustard, pepper, salts and pineapple. Add to chicken and toss to coat evenly.
3. On each plate, place a lettuce leaf and a few banana spears. Top with chicken salad. Sprinkle with toasted coconut.