

## **SUNBLEST CHICKEN ALMOND & BROCCOLI RECIPE CARD**

### **INGREDIENTS:**

**50–60 people**

#### **For The Pasta And Salad:**

**9 kg Sunblest Macaroni**  
**54 cups broccoli florets, 3.5–4 kg**  
**9 cups raisins, 1.3 kg**  
**9 kg cooked chicken, cubed or shredded**  
**9 cups, approx. 1kg celery, finely diced**  
**9 cups almonds, toasted & sliced**  
**9 cups, approx. 1kg scallions, chopped**

#### **For The Dressing:**

**18 cups mayonnaise, approx. 4.3 litres**  
**13½ cups sour cream or Greek yoghurt, approx. 3.2 litres**  
**36 tbsp honey, approx. 2¼ cups**  
**54 tbsp Dijon Mustard, approx. 3⅓ cups**  
**18 tbsp salt, start with 12, adjust to taste**  
**18 tbsp dried Italian seasoning, approx. 1⅓ cups**  
**9 tsp white pepper, approx. 3 tbsp**

### **METHOD:**

- 1. Cook macaroni: Cook macaroni in several large batches. Drain well and cool completely.**
- 2. Blanch broccoli: Blanch broccoli briefly for 1–2 minutes, then shock in cold water to keep it bright and crisp.**
- 3. Prepare dressing: Whisk dressing ingredients in multiple batches for even seasoning.**

- 4. Combine ingredients: Combine pasta, chicken, broccoli, raisins, celery, almonds, and scallions in a large catering tub.**
- 5. Add dressing: Fold dressing through gently until evenly coated.**
- 6. Chill and serve: Chill for at least 1 hour before serving.**

**Catering Tip:**

**Toast almonds separately and fold in just before serving for crunch.**