

Chicken and Walnut Chutney on a Belgium Endive Leaf

Ingredients 2 Cooked Nutrafarm's Boneless breast of chicken (cooled and finely chopped)

$\frac{1}{2}$ cup roasted chopped Walnuts

$\frac{1}{2}$ cup fine diced dried Apricots

$\frac{1}{2}$ cup diced sundried tomatoes

$\frac{1}{2}$ tsp diced pepperoncini picante (Hot Red chili's in oil)

$\frac{1}{2}$ tsp finely diced ginger

$\frac{1}{2}$ tsp finely chopped fresh garlic

1 tsp chopped Fresh basil

1 tsp grated Salerno Parmesan cheese

Juice of $\frac{1}{2}$ lemon

Season with Salt and pepper

6 Belgium Endive

Prep & Directions

1. In a mixing combine, Nutrafarm's [Chicken Breasts](#), walnuts, apricots, sundried tomatoes, pepperoncini peppers, ginger, garlic, basil, and Parmesan cheese. Mix well, then add lemon juice and season with salt and pepper.

2. Cut end off Endive and place leaves on a plate, place a $\frac{3}{4}$ tsp of Chutney on the leaf and continue til you have filled all the leaves.