



Potato and Chicken Salad

8 medium sized potatoes
4 cups of water
1 tablespoon salt
6 pieces of boneless skinless chicken tenderloins
4 cups of water
1 clove of garlic
1 tablespoon of diced onion
1 tablespoon of salt
1 tablespoon olive oil
1 cup of mayonnaise

Prepare potatoes

Wash and peel potatoes. Cut potatoes in cubes and place in a pan of boiling water and salt. Boil for 17 minutes. Drain water leave pan covered for 5 minutes.

Prepare chicken

Place 4 cups of water, 1 clove of garlic, 1 tablespoon of diced onion, 1 tablespoon of salt, 1 tablespoon of olive oil and the chicken into a boiling pan. Let boil for 17 minutes. Drain and cut chicken into bite-sized pieces.

With a fork mash the potatoes and add the chicken and 1 cup of mayonnaise. Mix everything together. Optional you can have fresh parsley, olives or green onions for decoration.

