



Warm Smoked Chicken Nicoise

INGREDIENTS (Serves 4)

4 eggs
1 head chicory
½ head radicchio
Small handful mixed leaves
6 anchovies, roughly chopped
20 black olives approx
200g smoked chicken

FOR THE DRESSING

50ml olive oil
25ml white wine vinegar
25ml balsamic vinegar
Salt and cracked black pepper
2 tsp of wholegrain mustard

METHOD

- Hard boil eggs for 6-7 minutes.
- Break the leaves from the chicory and radicchio and chop roughly, leaving some whole. Place the mixed leaves, chicory, radicchio, anchovies, olives and smoked chicken in a bowl.
- Whisk the dressing ingredients together and add to salad. Divide between four plates and top with quarters of the shelled boiled eggs.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

To find out more about our range of products and source some fantastic recipes log on to www.rannochsmokery.co.uk.