

CHICKEN SALAD LOG

250g light/regular Philadelphia cream cheese
2 cups finely chopped cooked chicken
2 finely chopped hard boiled eggs
1/4 cup mayonnaise
2 tablespoons lemon juice
1/4 cup finely sliced spring onions (plus extra for garnish)
1/4 teaspoon ginger powder (optional)
Salt & pepper
few drops (or to taste) Tabasco sauce

Bring philly cheese to room temperature then mix with electric beaters until smooth & creamy. Add remaining ingredients & stir well. Then spoon onto a rectangle plate into a log shape smoothing top & sides.

Sprinkle top with the extra finely chopped spring onions or finely chopped red & green capsicum is great if making for Christmas.

Top with freshly ground black pepper & cover with plastic wrap & refrigerate.

Best made a day before.
Serve with crackers of choice.

