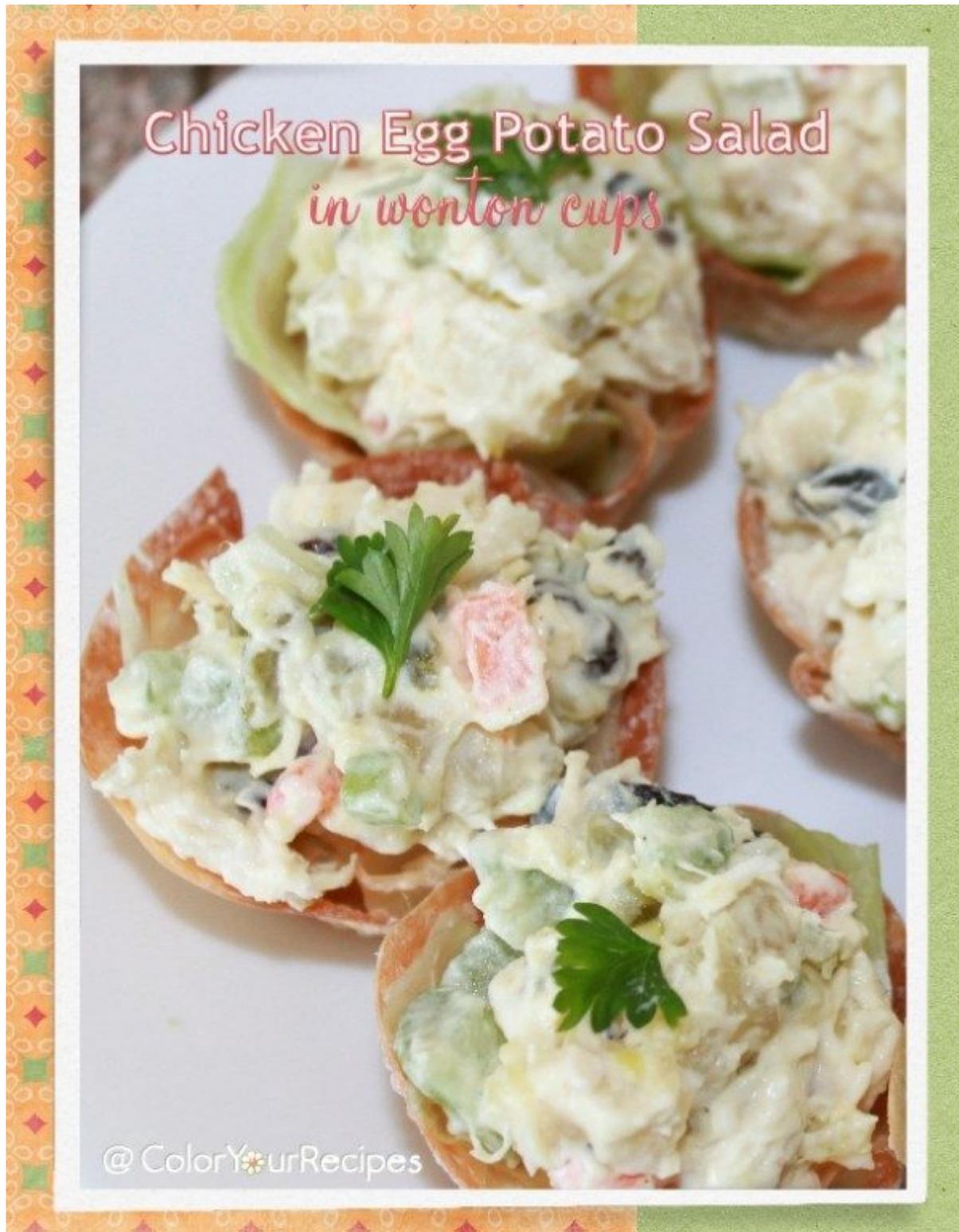


Chicken Potato Egg Salad Cups

This is a fun and easy way to serve a creamy salad in wonton cup. The recipe calls for a potato salad with chicken and egg, great when entertaining.



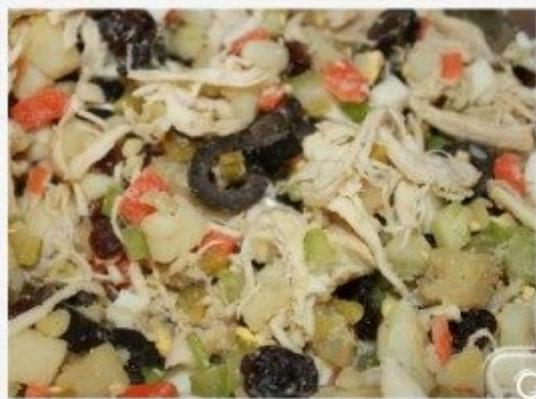
I hope you all had a great weekend...and for the ones that celebrated Easter I am sure that you have lots and lots of eggs. Here is very simple recipe to use up the hard boiled or cooked eggs that you might have.

There is no secret in this recipe, it is pretty much your classic recipe for potato salad, I added some shredded chicken, hard cooked eggs and served in a wonton cup. Again, you can color this recipe, I mean flavor it as your palate desire by adding or taking away ingredients that will make your family happy. I have added in this particular salad, pickles, celery, raisin, apple to give the potato salad some crunch texture and sweet touch...and used mayonnaise and sour cream.

I like to layer some fresh lettuce on the wonton cup before scooping the salad in it, this way the wonton cup will not be soggy from the moist of the salad.

Ingredients:

- Potato salad of your choice.
- Hard cooked eggs
- Shredded chicken
- Iceberg lettuce
- Wonton cups, recipe can be found [here](#).
- Fresh parsley or cilantro for garnish



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Method:

Make your usual potato salad, add shredded chicken and hard cooked eggs

Assembling the Potato Salad Cups

Gently place a small piece of the iceberg lettuce inside the wonton cup.

Scoop the potato salad in the wonton cups.

Garnish with parsley or cilantro leave.

Serve cold.





If you enjoy this simple recipe using wonton cups, you might want to check on Smoked Salmon on Crispy Wonton Cup.

Have a wonderful week and thank you so much for visiting Color Your Recipes!