



Cheese cream salad

NIBBLEDISH CONTRIBUTOR

Ingredients

The salad:

- Broccoli
- Carrot
- Shrimp
- Potato
- Salt

The sauce:

- A packet of Chicken/Mushroom Soup Pack or you can use a can of Campbell Chicken Creme Soup
- 2 slice of cheddar cheese
- Water

Instructions

There are thousands type of salad where you can mix and match the type of vege or your preference sauce. I was tempting for something cheesy the other day, so I grab whatever I have in the fridge and made this.

1. Wash potato and put to boil with skin for about 15mins.
2. While waiting, cut broccoli and carrots into biting size. Put it to boil till it's a lil' transparent, cause I like it soften. Add in a pinch of salt into the boiling saucepan. Drain it and let cool.

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3. Now put shrimp into boiling water till cook then drain. Peel off shell and let cool.
 4. When potato is cook, peel off skin and cut into cubes. Put in a big bowl and bring in brocolli, carrot and shrimp.
 5. If you like to serve cold, you can freeze it while making the sauce.

Here comes the sauce:

1. Pour in a packet of Chicken Soup powder into cold water. Stir till powder dissolve and put to boil.
2. Once it start to boil, throw in cheese and let melt.
3. Stir ocassionally and add in water if needed.

*I want the sauce to be creamy so I did not put in the designate amount of water instruct on the packet. Depending on your preference, you can add water to it as you cook to make it watery.

Serve and start dipping the vege into the sauce with a fork! Yummy yummy!