

Curried Chicken Salad

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Chicken salad is a delicious and easy way to use up leftover chicken, and a satisfying meal whether served for a light dinner or hearty lunch. This Curried Chicken Salad recipe features exotic curry flavors, sweet fruits, and a zesty lime and mayonnaise dressing, for a memorable and delicious dish. Serve on crusty bread with a side of salad for a well-rounded and hearty meal.

Ingredients:

1 ½ lb chicken breast, shredded
½ c. mayonnaise
1/3 c. plain yogurt
5 tsp curry powder
1 tsp lime juice
1 tsp honey
½ tsp ground ginger
½ tsp salt
¼ tsp black pepper
1 c. onion, minced
1 c. red seedless grapes, chopped
½ c. slivered almonds

Directions:

1. In small bowl whisk together mayonnaise, yogurt, curry, lime juice, honey, ginger, salt and pepper.
2. In large bowl, combine chicken, onion, grapes and almonds. Toss to combine. Add mayonnaise mixture and toss to combine.
3. Transfer to an airtight container and chill 2 hours. Serve cold.

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