



# Curry Chicken Salad

From [dulcetcuisine.com](http://dulcetcuisine.com)

1 lb cooked chicken, cut into bite size pieces  
1 c diced celery  
 $\frac{1}{2}$  c diced sweet onion  
 $\frac{1}{2}$  c currants, raisins, diced apple or grapes cut into halves

$\frac{1}{2}$  c raw peanuts or cashews  
 $\frac{1}{4}$  c mayonnaise  
 $\frac{1}{2}$  c Dulcet Mild Indian Curry Sauce\*  
Toasted coconut (optional)

1. Combine the chicken, celery, onion, fruit, nuts, mayonnaise and Dulcet Mild Indian Curry Sauce in a bowl.
2. Serve on a bed of greens, topped with the toasted coconut or put between two slices of fresh bread for a delicious sandwich.

Serves 4



\*Mild Indian Curry Sauce is gluten-free.

From our test kitchen:

~For ease, use boneless, skinless chicken breasts, place on parchment covered baking sheet and roast in 450 degree oven for 20 minutes. Or use leftover chicken or a roasted chicken from the store, just skin and dice.

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