

# Curry Chicken Salad

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Ingredients:

1 large roasted chicken, cut into 1-inch cubes – Try Our Rotisserie Chicken

½ cup thinly sliced celery

1 (8-ounce) can sliced or chopped water chestnuts, drained

2 cups seedless red or green grapes, halved

1 (2-ounce) package of slivered almonds

Dressing:

1 cup mayonnaise

1 tbl. soy sauce

1 tbl. fresh lemon juice

1 ½ tsp. curry powder (we used Madras)

1 tbl. prepared mango chutney (we used Major Grey's)

Directions:

Gently combine the chicken, celery, water chestnuts, grapes and almonds in a large glass bowl. Combine the dressing ingredients and mix well. Add the chicken mixture and stir gently to combine. Season with salt, to taste.

~ Credit: Paula Deen