

CURRIED CHICKEN SALAD WITH TOASTED CASHEWS

This is based on an an Ina Garten recipe. The dressing is also wonderful on egg salad, potato salad or pasta salad. It's the basis of our Egg, Potato and Chickpea Salad.



The meat from 1 roasted chicken, cut into cubes
1 cup medium-diced celery (2 large stalks)
1/4 cup chopped scallions, white and green parts
1/4 cup raisins (optional)
1 cup whole roasted, salted cashews

1 1/2 cups good mayonnaise

1/3 cup dry white wine

1/4 cup chutney (like Major Grey's)

3 tablespoons curry powder

Combine the mayonnaise, wine, chutney, curry powder, and 1 1/2 teaspoons salt in the bowl of a food processor fitted with the steel blade. Process until smooth.

Combine the chicken with enough dressing to moisten well. Add the celery, scallions, and raisins, and mix well. Refrigerate for a few hours to allow the flavors to blend. Top with cashews and serve at room temperature or chilled.

All recipes are available to download from our website!