

Curry Chicken Salad

Makes 3-4 Servings

- 2 lbs Chicken
- 1/4 Cup Mayonnaise
- 1/4 Cup Plain Greek Yogurt
- 2 Tablespoons Red Wine Vinegar
- 1/2 Tablespoons Dijon Mustard
- 1/2 Teaspoon Salt
- 1/2 Pepper
- 1 Tablespoon Curry Powder
- 1 Rib Celery, Diced
- 1/4 Medium Red Onion, Diced
- 1/2 Cup Golden Raisins

In a separate pot, bring chicken breast to a rolling boil until cooked through or to an internal temperature of 165°F. While the chicken is cooking, dice the celery and onion.

In a separate bowl, whisk mayonnaise, yogurt, vinegar, mustard, salt, pepper and curry powder.

Once chicken is cooked, dice or shred to desired texture.

In one large bowl, combine cooked chicken, onion, celery and mayonnaise mixture.

Let cool and serve.

Best served after refrigeration 4-6 hours or overnight.

