



Curried Chicken Salad

Servings: 4

Prep Time: 10min

Cook Time: 10min



Ingredients

- 450g boneless skinless breasts, cooked and cut into cubes
- 2 tsp. carrots, shredded
- 2 tbsp. stalks celery, thinly sliced
- 1/2 toasted cashews
- 1/4 c. freshly chopped cilantro
- 1/4 c. raisins

FOR THE DRESSING

- 1/2 c. mayonnaise
- 1/4 plain Greek yogurt
- Juice of 1/2 lemon
- 2 tsp. curry powder
- 1/2 tsp. honey
- Kosher salt
- Freshly ground black pepper

Directions

1. In a large salad bowl, combine all ingredients.
2. Make dressing: In a small bowl, whisk together mayo, yogurt, lemon juice, curry powder, and honey and season with salt and pepper.
3. Toss with salad ingredients until fully combined.