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# Curry Chicken Salad

*laura Nowell vardell*

*Party Recipes from the Charleston Junior League - 1993*

**1 whole boneless/ skinless chicken breast, cooked and minced**  
**2 stalks celery, chopped**  
**1 red apple (unpeeled), cored and chopped fine**  
**1/4 cup raisins**  
**4 tablespoons mayonnaise**  
**2 tablespoons milk**  
**2 teaspoons curry powder**  
**lettuce**

In a medium-size bowl, combine the chicken, celery, apple and raisins.

In a small bowl, mix the mayonnaise and milk until smooth. Stir in the curry powder.

Pour the mayonnaise mixture over the chicken mixture. Blend well.

Mound the salad on a bed of lettuce. Serve with crackers.

Yield: 2 cups

## **Appetizers**

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*Per Serving (excluding unknown items): 548 Calories; 49g Fat (73.5% calories from fat); 4g Protein; 35g Carbohydrate; 4g Dietary Fiber; 23mg Cholesterol; 404mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 2 Fruit; 0 Non-Fat Milk; 4 1/2 Fat.*