



## Curried Chicken Salad

Nancy served this delicious salad at our 2017 Tastee Luncheon. She based this salad on an Ina Garten recipe.

- 1 whole rotisserie chicken
- 1 c medium-diced celery (2 large stalks)
- ¼ c chopped scallions, white and green parts (2 scallions)
- ¼ c raisins
- 1 c whole roasted salted cashews

### Dressing

- 1½ c mayonnaise, like Hellman's
- ⅓ c dry white wine
- ¼ c Major Grey's chutney
- 3 T curry powder
- ½ t salt

Remove meat from chicken bones, discard skin and dice chicken into large bite-sized pieces.

Combine mayonnaise, wine, chutney, curry powder, and 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 a few hours to allow the flavors to blend.

Add the cashews and serve at room temperature.