

# Curried Chicken Salad

Servings : 8

Amount	Measure	Ingredient - Preparation Method
3	large	whole chicken breasts on the bone - split in half
2	tablespoons	extra virgin olive oil
2	teaspoons	salt
1/4	teaspoon	freshly ground black pepper
1/2	cup	Major Grey's Mango Chutney
1 1/2	cups	mayonnaise
3	tablespoons	curry powder
1	pinch	cayenne pepper
2	tablespoons	chicken stock or white wine
1/4	cup	scallion - sliced
1 1/2	cups	celery - diced
1 1/2	cups	roasted cashews

Preheat oven to 350. Place chicken on a baking sheet; rub tops with olive oil. Sprinkle generously with salt and pepper. Roast until cooked through, 35 to 40 minutes. Set aside to cool.

In a food processor combine chutney, mayo, curry powder, cayenne, wine or stock, and 2 tspns salt. Pulse until well combined.

Remove and discard chicken skin and bones. Cut meat into chunks; place into bowl. Add 1 cup of curry sauce to moisten. Add scallions, celery and cashews. Toss well with remaining curry sauce. Serve or chill to serve later.