

TheRecipeWorks - Curried Chicken Salad

Curried Chicken Salad

Serves: 6

Dressing:

- 1/2 cup light mayonnaise dressing
- 1 Tablespoon fresh lemon juice
- 2 teaspoons rice vinegar or white vinegar
- 1/2 teaspoon curry powder
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon cayenne

Chicken Salad Ingredients:

- 4 ribs celery, chopped
- 8 thin strips green bell pepper (optional)
- 4 cups cubed, cooked chicken (1-1/2 pounds boneless, skinless breasts)

In a large bowl, whisk together dressing ingredients. Stir in chicken and celery. Cover and refrigerate for at least 30 minutes.

To serve, garnish with bell pepper.