



Another delicious recipe from  
*Tanya's Kitchen*

## **Sweet Curry Chicken Salad**

### **ingredients**

3 chicken breasts or left-over chicken  
1 small red bell pepper  
1 small onion  
1/2 cup raisins  
chopped cilantro  
3 tablespoons hot curry powder  
1 cup Hellmann's mayonnaise  
3 tablespoons sweetened coconut milk  
salt and pepper  
shredded coconut for garnish  
pumpernickel bread

### **directions**

- Chop the onions and saute them in a little bit of olive oil. Cook until translucent
- Add 3 tablespoons hot curry and allow mixture to cool
- Chop the chicken. Make sure it is de-boned first. Then, add to a glass bowl.
- Add red bell pepper, raisins, onions, chopped cilantro and mix well
- Add 3 tablespoons sweetened coconut milk
- Add one cup of mayonnaise
- Season with salt and pepper and mix well
- Refrigerate for an hour to serve cold or serve at room temperature
- *I serve with pumpernickel bread because the bright yellow chicken on the dark bread is pretty and it tastes great*
- You can find these fresh ingredients at all three Foster's Food Fair stores.