



*cara price*

## CURRY CHICKEN SALAD

### INGREDIENTS

- 4 cups chicken, cooked, cubed
- 1 cup jarred sweet peppers, chopped
- 1/2 cup paleo mayonnaise
- 1/2 cup coconut yogurt, plain, no sugar
- 1/2 cup chopped cashews (optional)
- 1/2 cup raisins (optional)
- 1/4 cup red onion, finely chopped
- 1/4 cup cilantro, finely chopped
- 2 stalks celery, diced
- 2 tablespoons red wine vinegar
- 1 tablespoon olive oil
- 2 teaspoons honey
- 2 teaspoons curry powder
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- optional garnish: cilantro & cashews

### DIRECTIONS

place the chicken in a large glass bowl. add the cilantro, red onion, sweet peppers, celery, raisins & cashews, if using, into the bowl.

In a large mixing cup or bowl combine the mayonnaise, coconut yogurt, red wine vinegar, olive oil, honey, curry powder, salt & garlic powder. whisk until thoroughly mixed.

pour the dressing over the chicken & veggies in the bowl & stir well to combine.

garnish with additional cilantro & cashews if desired.

serve immediately or store in the refrigerator up to 5 days.