

CURRIED CHICKEN & CELERY SALAD

Ingredients

1 pound cooked & pulled Chicken
½ Cup Sour Cream
½ Cup Mayonnaise
1 - 2 teaspoons Curry Powder
1 Tablespoon Honey
1/3 Cup mixed dried fruit or Raisins
1 bunch Tango Celery, stems only
½ teaspoon Salt
¼ teaspoon Black Pepper

Directions

Slice celery stems crosswise into fine pieces.

Bring a small saucepan of water to a boil and add celery for 1 minute.

Strain celery and chill quickly in iced water to stop the cooking- celery will be bright green and tender.

In a small bowl whisk together sour cream, mayonnaise, Honey, curry powder, salt & Pepper until smooth to create dressing.

Combine chicken, celery and dried fruit in a mixing bowl and add dressing- use a spatula to fold it all together.

Serve scooped onto leaves of lettuce or as a filling for sandwiches.