

RV GODDESS: Curried Chicken Salad

Two teaspoons of hot curry gives a mild curry flavor - not too strong or too hot.

2 pounds chicken breasts, (boneless, skinless)
1 quart chicken stock

MARINADE:

1 or 2 cloves garlic, minced
Juice from one lime
1/4 cup olive oil
1/2 teaspoon Kosher salt
Black pepper, to taste

DRESSING:

1 Tablespoon freshly grated ginger, mashed to a paste
1/3 cup plain yogurt
1/2 cup mayonnaise
2 teaspoons Madras curry powder (hot)

SALAD:

1/3 cup raisins, preferably golden
3 stalks celery, chopped
4 stems green onions, sliced

SUGGESTED TOPPINGS:

Chopped cashews
Fresh cilantro leaves

Place chicken and stock in a large pot. Bring to a boil and let simmer for 6 minutes. Turn off heat and let sit, covered, for 15 minutes to finish cooking. Remove chicken to a cutting board and let cool for a few minutes. (Save stock for another use.) Chop chicken into small pieces and place in a bowl.

Combine garlic, lime, olive oil, salt, and pepper and stir into chicken. Mix to coat. Chill for about 2 hours in refrigerator.

Combine dressing ingredients and add it to marinated chicken. Stir in raisins, celery, and green onions.

Serve cold and top with chopped cashews and cilantro, if desired, to taste.

Serves 6.