

From the Galley...

CURRIED CHICKEN SALAD...courtesy of Basha Gatien

3 SKINLESS, BONELESS CHICKEN BREASTS

3 STALKS CELERY

½ RED BELL PEPPER

1 CUP SHREDDED COCONUT

1 CUP SALTED CASHEWS

½ CUP CHOPPED DATES

1 ½ CUPS SEEDLESS RED GRAPES

2 GREEN ONIONS

2 Pkgs EQUAL

1 CUP MAYONNAISE

3 TEASPOONS RED CURRY

½ TEASPOON SALT

¼ TEASPOON FRESH GROUND BLACK PEPPER

- Poach chicken breasts until soft and chop
- Chop celery, red bell pepper, and green onions
- Add all chopped fresh ingredients to bowl and mix
- Mix mayonnaise, curry powder, equal & salt and pepper; add to fresh, chopped ingredients
- Add coconut, dates and cashews about 1 hour before serving
- Mix all together
- Serve in lettuce leaves or pita bread halves.