

SERVES 6

CURRIED CHICKEN SALAD

Everyone loves my friend Rachel Vaughn's chicken salads. A private chef now living in Big Sky, Montana, her dressing of curry, mango chutney and fresh lemon juice combined with chicken, grapes and apples makes this salad addictive. Make sure your curry powder is fresh, not bitter-tasting.

**4 split bone-in chicken breasts (with skin),
or 4 cups cooked, shredded chicken**

Juice of 1 lemon

Salt and pepper

3 to 4 celery stalks, finely diced

3 tablespoons chopped fresh chives

2 tablespoons chopped scallion

1/4 cup minced fresh parsley

**2 cups seedless red grapes, halved or
quartered**

**1 crisp apple, peeled and finely diced
(sprinkled with lemon juice to prevent
discoloration)**

1/2 cup toasted pecans or sliced almonds

CURRY-MANGO CHUTNEY DRESSING

1 & 1/2 to 2 teaspoons curry powder

2 tablespoons mayonnaise

**1/3 cup mango chutney, preferably Major
Grey's**

1/4 cup olive oil

Juice of 1/2 lemon

1/2 teaspoon pepper

1/2 teaspoon kosher salt

1 Preheat the oven to 350°. Rub split chicken breasts with lemon juice and salt and pepper. Place on a baking sheet, cover with foil, and bake for 35 to 40 minutes, until just cooked. When chicken is cool enough to handle, remove the meat from the bone and shred by hand into thin strips. Refrigerate, covered, until ready to use.

2 In a large serving bowl, combine the chicken, celery, chives, scallion, parsley, grapes and apple.

3 To make the dressing, in a small bowl, whisk together all of the dressing ingredients. Add dressing to the chicken salad and mix well to combine. Top with toasted nuts.