

MAKE IT!

Curried Cherry-Apricot Chicken Salad



INGREDIENTS

FOR THE CURRIED APRICOT DRESSING

4 teaspoons curry powder
1 jar Leelanau Apricot Preserves
1 1/2 cups mayonnaise
1 lemon, zest and juice
1/2 teaspoon cayenne pepper
Salt to taste

FOR THE SALAD

4 cups cooked & shredded chicken
1 cup chopped celery
3/4 cup green onions, sliced
3/4 cup cilantro, chopped
1/2 cup Dried Cherries
1/2 cup dried apricots, chopped
1/2 cup sliced almonds, toasted

INSTRUCTIONS

1. Place the curry powder in a small sauté pan. Place over medium heat and toast curry until fragrant, about 30 seconds. Add the Apricot Preserves, increase to high heat and cook, stirring constantly, until slightly thickened, about 30 seconds to a minute. Set aside to cool.
2. While the preserves are cooling, prep all the ingredients for the salad and place in a medium bowl.
3. When the apricot mixture is cool, add the mayonnaise, lemon zest and juice, cayenne pepper, and salt. Mix until combined then add to the chicken salad. Toss well, then cover and refrigerate for at least an hour before serving.

SERVES 8

