



Curry Chicken Salad

1 3/4 CUPS CHICKEN BROTH

1 1/2 LB SKINLESS BONELESS CHICKEN BREAST

1/2 CUP ROASTED GARLIC AIOLI

1/3 CUP PLAIN YOGURT OR MORE AIOLI

5 TSP CURRY POWDER

1 TBLSP FRESH LIME JUICE

1 TSP HONEY

1/2 TSP GROUND GINGER

1/2 TSP SALT

1/4 TSP BLACK PEPPER

1 MEDIUM RED ONION, CHOPPED (1 CUP)

1 FIRM/RIPE MANGO (3/4 LB), PEELED, PITTED, & CHOPPED

1 CUP RED SEEDLESS GRAPES (5 OUNCES), HALVED

1/2 CUP SALTED ROASTED CASHEWS, COARSELY CHOPPED

*SEASON TO TASTE WITH SALT AND PEPPER

1. BRING 4 CUPS WATER TO A SIMMER WITH CHICKEN BROTH IN A 2-3-QUART SAUCEPAN. ADD CHICKEN & SIMMER, UNCOVERED, 6 MINUTES. REMOVE PAN FROM HEAT & COVER, THEN LET STAND UNTIL CHICKEN IS COOKED THROUGH, ABOUT 15 MINUTES. TRANSFER CHICKEN TO A PLATE & COOL 10 MINUTES. CHOP INTO 1/2-INCH PIECES.
2. WHILE CHICKEN IS COOLING, WHISK TOGETHER AIOLI, YOGURT, CURRY, LIME JUICE, HONEY, GINGER, SALT, & PEPPER IN A LARGE BOWL. ADD CHICKEN, ONION, MANGO, GRAPES, & CASHEWS & STIR GENTLY TO COMBINE.

**Holi
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NEW YORK
MORE THAN A DRESSING, IT'S A BLESSING!