Chef from the Hood Recipes

Chef:
Willis Jones, Chef and Owner

Restaurant:
D's Diner, Sebastopol

Recipe:
D's Chutney Chicken Salad!

This recipe will make enough dressing for about 4 salads or twice as much as you need for the 2 servings of salad below. If you don't think you'll be able to use the delicious leftover dressing, divide quantities in half.

1/2 cup mango chutney (from a jar)
1 cup mayonnaise (make your own or use good quality full fat commercial mayo)
1/2 cup apricot nectar (like Kerr's)
1 tablespoon garlic powder
2 teaspoons curry powder
To finish: Place ingredients in blender or processor, process until smooth. Set aside.

Serves 2.

To complete salad, mix together:
3 cooked chicken breasts
skinned, boned & cut into 1/2" cubes.
1 large tomato, diced
1/2 cup diced celery
1/4 cup sliced green onions
1/2 cup slivered almonds
gently mix in 1/2 to 1 cup of the dressing.

Presentation:
Place red leaf, spring mix or butter lettuce on a plate.
Top with dressed chutney chicken salad

Makes great chicken sandwiches, too!