

TROPICAL CURRIED CHICKEN SALAD



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR, DOWNUNDER GOURMET GRILL RUB, MADRAS SPICE OR CEYLON CURRY, SEASONED SALT

INGREDIENTS

2 chicken breasts, cooked with *Saveur Downunder Grill Rub* and diced

2 cups celery, chopped

½ cup mayonnaise or avocado mayonnaise

3 tbsp *Saveur Mango, Apricot & Strawberry Balsamic Vinegar*

1 tsp *Saveur Madras Spice* or *Saveur Ceylon Curry*

***Saveur Seasoned Salt* to taste**

METHOD

Combine chicken with chopped celery. Mix all remaining ingredients; add to celery and chicken. Toss lightly. Chill. Serve on lettuce or as a sandwich filling.

