



TRU CURRY CHICKEN SALAD

SERVES: 8-10 **READY IN:** :15 **PREP TIME:** :10 **COOK TIME:** :05

INGREDIENTS:

- 1/4 cup chutney
- 2/3 cup mayonnaise
- 1/3 cup truwhip
- 1 tsp curry powder
- 1/4 tsp ground ginger
- 3 cups cooked chicken, chopped
- 2 tbsp onion, chopped
- 3 tbsp raisins
- 2 tbsp slivered almonds
- salt and pepper to taste

DIRECTIONS:

1. In a large bowl, whisk together the chutney, mayonnaise, truwhip, curry powder, and ginger until well blended.
2. Add chicken, onion, raisins and almonds and stir until mixed in.
3. Season with salt and pepper.
4. Cover and chill for at least 2 hours.
5. Serve with bread, pita, or crackers.