

# Pineapple Chutney

## PINEAPPLE CHUTNEY CHICKEN SALAD

### INGREDIENTS

- 1/2 cup** Pineapple Chutney
- 1/2 cup** Mayonnaise or Plain Yogurt
- 2 tsp** lime zest
- 1/4 cup** fresh lime juice
- 1/2 tsp** salt
- 1 tsp** curry powder
- 4 cups** diced cooked chicken breast
- 1/2 cup** sliced grapes  
sliced almonds or pecans (optional)

### DIRECTIONS

In shallow baking pan, spread almonds or pecans in single layer. Bake at 350 degree oven 5-10 minutes or until the nuts are light golden brown.

Combine chutney, mayo/yogurt, lime zest & juice, salt and curry power.

Add chicken, grapes and toasted nuts; toss gently to coat.

Serve on your choice of bread or lettuce.



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