

## **Curried Chicken Salad with Mangoes and Cashews**

3 pounds of boneless/skinless chicken breast, cut into cubes

2 tablespoons fresh lemon juice

2 large mangoes, peeled and cut into  $\frac{3}{4}$ " pieces

1 cup chopped celery

4 minced scallions

$\frac{1}{4}$  cup each of mayonnaise and thick, plain yogurt

1  $\frac{1}{2}$  teaspoons curry powder

$\frac{1}{2}$  teaspoon ground cumin

1 cup roasted unsalted cashews

Best made one day in advance.

Roast or poach the chicken. Allow it to cool overnight. Mix the cubed chicken with the mangoes, lemon juice, celery and scallions, and set aside. In a small bowl, mix together the mayo, yogurt, curry and cumin. Spoon the dressing over the chicken and mango mixture. Mix everything together and test it for seasonings, adding salt and pepper if necessary. Cover and refrigerate until you need it. This process allows the flavours to mix. As you serve it, sprinkle with the roasted cashews and mix together. Serve chilled.

Yield: Serves 6