



Curry Chicken Salad with Grapes

Jacob · 30/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

After the news that a local cafe was closing I begged the owner for this curry chicken salad with grapes recipe. The sweetness of the red grapes compliments the curry perfectly and the almonds provide a nice crunch. It's always a hit and I'm always glad I asked for the recipe. It's nice served over a large leaf of romaine on a croissant or just out of the bowl with a fork.

Ingredients

— - ½ cup unsalted butter - 2 cups mayonnaise - ¼ cup minced garlic - 2 tablespoons chopped fresh parsley - 1 teaspoon curry powder - 4 cups shredded cooked chicken - 2 cups halved red grapes - ½ cup toasted slivered almonds

Instructions

1. Melt butter in a large saucepan over low heat. Remove from heat; cool to room temperature. Stir mayonnaise
2. garlic
3. parsley
4. and curry powder into butter until combined. Fold in chicken
5. grapes
6. and almonds; transfer to a serving bowl. Cover with plastic wrap; refrigerate until flavors blended
7. at least 1 hour.