

## David's Curried Chicken Salad

- 3-4 Baked chicken breast halves
- 1/2 Cup cashew pieces (or nut of your choice)
- 1/2 Cup dried cherries (or diced dried mango)
- 1 Cup plain yogurt
- 4 Tablespoons mayonnaise
- 2 Teaspoon curry powder
- 1/2 Teaspoon ginger powder (optional)
- 1/4 Cup finely chopped cilantro leaves
- Salt and black pepper to taste (optional)

Bake the chicken and allow to cool or chill in the refrigerator. Dice the chicken into small chunks if serving on lettuce in a scooped out tomato. Dice the chicken finely if it will be used for sandwiches. Mix together the yogurt, mayonnaise, curry powder and ginger powder if used to make a sauce. Stir together the chicken, nuts, cherries and cilantro. Season, to taste, with salt and pepper. Pour onto the chicken the sauce and mix well.

Serve on a bed of green leaf lettuce with sliced tomatoes. Can also be served on a bun open face or as a sandwich.