



FINCH + FENNEL

## Curried Chicken Salad

### INGREDIENTS:

Salted Water, for boiling  
½ c White Wine  
2-3 Bay Leaves  
Whole Peppercorns  
9 oz Chicken Thighs (2-3 thighs)  
12 oz Chicken Breasts (2 breasts)  
1 Sweet Onion, diced  
2 Tart Apples, diced  
3 Celery Stems, diced  
¾ c Cashews, diced  
½ c Mayonnaise  
1 Tbsp Apple Cider Vinegar  
½ c Olive Oil  
1-3 Tbsp F+F Curry Powder Blend  
Seasoning  
1 c Grapes, cut in half  
Salt & Pepper, to taste



### DIRECTIONS:

1. Bring a salted pot of water to a simmer & heavily season with salt & peppercorns. Add in white wine & bay leaves.
2. Add in the chicken breast & thighs & poach until cooked all the way through, until an internal temp of 165°F has been reached. Remove from water & strain. Allow to cool, before pulling chicken apart.
3. While chicken cools, medium dice the onion, apple, cashews & celery, and place into a large bowl.
4. In a separate bowl, stir together the mayo, vinegar, olive oil & F+F Curry Powder Blend Seasoning.
5. Medium dice poached chicken & add to bowl of chopped veggies & nuts, pour in the mayo mixture & stir until evenly distributed. Salt & pepper, to taste. Chill & serve!

*Enjoy!*

