

Thai Curry Chicken Salad

4 ea.....Cooked Chicken Breasts
¼ c.....Mayonnaise
2 Tbs.....Diced Red Onion
¼ c.....Diced Celery
3 Tbs.....Coconut
1 tsp.....Oriental Curry Powder
¼ c.....Julienne Fresh Basil
to taste.....Salt & Pepper



1. Cut chicken into ½ inch chunks.
2. Mix ingredients together and refrigerate.

You can serve this over some fresh chopped cabbage or lettuce and garnish it with some carrots, steamed and chilled broccoli, chopped green onions and fresh lime wedges for a refreshing salad. You can also make a sandwich out of it. For a plain chicken salad you can leave out the coconut, curry powder and basil. Or, if you want a more Indian style curry chicken use Indian curry, cashews in place of the coconut and leave out the basil.

If you want some spice, try adding some red chili flakes. Thai food is typically very spicy. It is also very flavorful. Coconut milk, chilies, lemon grass, cilantro, and basil, are what create the flavors. Thai food is always fresh with very little cooking.

Be creative, have fun and enjoy!!!