

CURRIED CHICKEN SALAD

yield: 20-1/2 c.
servings

- 1 1/2 c. uncooked orzo
- 4 c. cooked chicken, cubed
- 1 1/2 c. sliced celery
- 1/2 c. sliced green onions
- 1 1/2 c. mayo
- 3/4 c. Major Grey's mango chutney (whole jar)
- 1 1/2 t. curry
- 1 c. cashews
- 1 c. grapes, halved
- cantaloupe or crenshaw melon
- 2 c. toasted coconut

Cook orzo. Drain and rinse in cold water. Combine mayo, chutney, and curry; blend well. Add to rest of salad and refrigerate 1-2 hours. Serve with cantaloupe or crenshaw melon and toasted coconut.