



There's a Chef in My Kitchen, LLC

Curried Chicken Salad in Phyllo Cups

Serves 8 to 10 as appetizers

Finding uses for leftover chicken has become an art form in my home. This version of chicken salad is as simple to make as it sounds. It makes the perfect lunch when left over chicken is plentiful and a real crowd pleaser when entertaining. The prepared phyllo cups available in most grocery stores frozen dessert section is the time saving component to this dish. Use what ingredients you have on hand and experiment with different types of chutney's and curries. While the mayonnaise is optional (substitute an equal amount of yogurt) I find it adds a fuller bodied taste and creaminess in the mouth.



Michael Aram Olive Branch Cheeseboard and Serving Platter courtesy www.ProperSetting.com

Ingredients

Cooked chicken, removed from the bone and coarsely chopped
Greek-styled plain yogurt (2 % or full fat)
Mayonnaise
Major Grey's Chutney (mild or hot depending on preference)
Juice from 1/2 lemon
Red Curry Paste
Fresh chopped cilantro leaves

Preparation

Place the chicken in a bowl. In a separate bowl combine equal amounts of the Greek-styled yogurt and the mayonnaise—about 1/3 cup each, about 1/2 cup Major Grey's Chutney, the fresh lemon juice, about 3 tablespoons red curry paste (to taste depending on your preference for heat), and a handful of fresh chopped cilantro leaves. Add in some chopped cranberries or cherries and some toasted chopped almonds. Pour just enough of the dressing into the chicken to moisten it. Adjust seasoning.

Service

Thaw the prepared phyllo according to manufacturer's instructions. Gently fill each cup with a heaping teaspoon of curried chicken. Arrange on a platter and garnish with cilantro leaves and toasted almonds.

courtesy of: www.TheresAChefinMyKitchen.com

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