Curried Chicken Salad
(modified from the McCormick website)

Makes: 6 servings
Prep time: 15 minutes
Refrigerate: 30 minutes
Total time: 45 minutes

INGREDIENTS
1/2 cup plain low-fat Greek yogurt
2 tablespoons reduced fat mayonnaise or Miracle Whip salad dressing
1 teaspoon McCormick Curry Powder
1/2 teaspoon McCormick Cinnamon, Ground
1/2 rotisserie chicken from the supermarket, cut
into bite-size chunks (about 2 cups)
1/2 cup thinly sliced celery
1/2 cup dried cranberries
1/4 cup toasted slivered almonds
1/4 cup chopped Vidalia onion

DIRECTIONS
1. Mix yogurt, mayonnaise, curry powder and cinnamon in large bowl. Add chicken, celery, cranberries, almonds and onion; toss to coat well. Cover.
2. Refrigerate at least 30 minutes or until ready to serve.

Test Kitchen Tip: Prepare as directed, using 1-1/2 teaspoons McCormick Gourmet Collection Garam Masala in place of the curry powder and cinnamon.

Serving Suggestion: Serve on salad greens or spoon into pita pockets.