

## 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.