

A super delicious different kind of chicken salad. Great for sandwiches or to serve on lettuce.

## Ingredients:

- 3-4 boneless, skinless chicken breasts
- 1 Tablespoon curry powder
- <sup>1</sup>/<sub>4</sub> cup apricot preserves
- <sup>1</sup>/<sub>4</sub> cup sour cream
- <sup>1</sup>/<sub>4</sub> cup mayonnaise
- <sup>1</sup>/<sub>4</sub> cup chopped celery
- <sup>1</sup>/<sub>4</sub> cup chopped red onion
- Salt and pepper to taste

Boil chicken breast until done. Cool and cut into cubes. Put in a bowl and add all of the remaining ingredients and toss well until all blended together. Can be kept in the refrigerator, covered, for up to 5 days.

Comment on this Recipe

## Follow me on:

<u>YouTube</u> <u>Twitter</u> <u>Facebook</u>

## **Instagram**

Lynn's Recipes: August 2012 www.lynnsrecipes.com

-----

Click here for a handy Conversion Chart