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Sensational Strawberry Chicken Salad

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½ cup mayonnaise	2 tablespoons chopped chutney
1 tablespoon lemon juice	1 teaspoon each grated lemon peel, salt and curry powder
2 cups diced cooked chicken	1 cup sliced celery
¼ cup chopped red onion	1 ½ pint baskets fresh strawberries, stemmed
Lettuce Leaves	Mint Sprigs

1. In large bowl mix together mayonnaise, chutney, lemon juice and peel, salt and curry powder.
2. Add chicken, celery and onion; toss, cover and chill.
3. Just before serving, slice 1 pint of the strawberries; gently toss with chicken mixture.
4. Line platter or individual serving plates with lettuce.
5. Garnish with whole strawberries and mint.

Makes 4 servings

California Strawberry Advisory Board