

GARDEN PARTY CHICKEN SALAD

INGREDIENTS

1/4 cup vegetable oil
1/4 cup orange marmalade
3 tablespoons cider vinegar
3 tablespoons mayonnaise
2 teaspoons curry powder
1/4 teaspoon hot pepper sauce
6 cups cubed, cooked chicken
2 tablespoons golden raisins
2 tablespoons slivered almonds, toasted
2 tablespoons minced fresh parsley

DIRECTIONS

- In a small bowl, whisk first six ingredients until smooth; chill.
- Just before serving, combine chicken, raisins, almonds and parsley in a large bowl; add dressing and toss.
- Serve with flat bread or pita bread cut in wedges.

(Serves 6)

