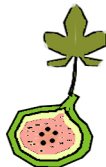


Curry Chicken and Apricot Salad

Serves 4-6

- 3 whole chicken breasts, cooked and sliced in 2 inch pieces
- 6 celery stalks, diced
- 1/2 cup green onions chopped
- 4 organic or market fresh apricots cut into small pieces
- 1 cup of Salad Girl 'To Go Nuts' Curry Fig blend (currants and pistachios)
- 1 cup mayonnaise (we like Hellman's)
- 1/2 cup Salad Girl Curry Fig dressing
- Salt and pepper to taste



Mix together chicken, celery, onion apricot and nuts and fruits

In a separate bowl blend together the mayonnaise, and salad dressing. Adjust if necessary by thinning with additional Curry Fig dressing, or thicken with more mayo. Pour over the chicken and season with salt and pepper. Cover and refrigerate, serve in sandwich or atop market micro greens.