

Curried Chicken Salad by Lynn's Recipes



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
- $\frac{1}{4}$ cup apricot preserves
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{4}$ 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.

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