



Tropical Chicken Salad

Paired with Viognier Reserve 2019

Ingredients

- 2 cups cubed cooked chicken
- 1 cup chopped celery
- 1 cup mayonnaise
- 1/2 to 1 teaspoon curry powder
- 1 can (20 ounces) chunk pineapple, drained
- 2 large firm bananas, sliced
- 1 can (11 ounces) mandarin oranges, drained
- 1/2 cup sweetened shredded coconut
- Salad greens, optional
- 3/4 cup salted peanuts or cashew halves

Preparation

- Place chicken and celery in a large bowl. Combine mayonnaise and curry powder; add to chicken mixture and mix well. Cover and chill for at least 30 minutes.
- Chop the pineapple, bananas, and oranges to desired size.
- Before serving, add the pineapple, bananas, oranges and coconut; toss gently.
- Serve on salad greens if desired.
- Sprinkle with nuts.