

Curried Chicken Salad with Raisins and Honey

*from The Church Potluck Supper Cookbook
by Elaine Robinson*

2 large bone-in, skin-on chicken breasts
1 tablespoon vegetable oil or olive oil
salt

Preheat oven to 400 degrees. Put chicken breasts in a foil-lined pan, brush with olive oil, and sprinkle with salt. Add onions and garlic, if you wish. Roast until a meat thermometer registers 160. This will take 35 - 40 minutes. Cool chicken, remove from bone, and cut into bite-size pieces.

(Note: I used boneless skinless chicken breasts, marinated in mojo or other marinade, and broiled.)

2 medium celery ribs, deiced (quite small)
2 medium scallions, white and green parts, minced
2 tablespoons minced fresh cilantro or parsley leaves *(I used cilantro)*
3/4 to 1 cup mayonnaise *(I used light mayo)*
1 - 2 tablespoons fresh lemon juice
6 tablespoons golden raisins
2 teaspoons curry powder *(mild to spicy based on your taste)*
1 tablespoon honey
salt and freshly-ground black pepper to taste

Mix all together with chicken in a large bowl. Serve chicken on lettuce leaves.

Similar in flavor to the wonderful chicken salad served at Montea, a tea house on Miracle Mile in Coral Gables, for Pam's shower in 2005.