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red pepper & curried chicken salad
USING DELICIOUS WINDSET MISTO™ RED BELL PEPPERS

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This recipe is a great way to use up leftover roasted chicken. *The base curry for this recipe also works exceptionally well with good quality canned tuna, roast pork or lamb. **Serves 4**

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|---------------|---------------------------------------------------------------|
| 4 | Windset Farms™ Misto™ Red Bell Peppers, finely chopped |
| 1/2 | roast chicken, meat removed & shredded |
| 1 Tablespoon | olive oil |
| 1 clove | garlic, finely minced |
| 1 teaspoon | Madras curry powder |
| 2 | green onions, chopped |
| 2 teaspoons | Dijon mustard |
| 2 Tablespoons | mayonnaise |
| 2 Tablespoons | plain yogurt |
| 1 | lime, juiced |
| 2 Tablespoons | tamarind or mango chutney |
| 1/2 cup | cilantro, chopped |
| 1/2 teaspoon | salt |
| 1 | crusty baguette or mixed baby greens |

Heat a small skillet over medium heat and add the olive oil. Add the curry powder and garlic and sauté briefly, only a minute or two, and remove from the heat. In a medium bowl, mix together the curry oil and the rest of the ingredients. Serve on crusty baguette or on top of mixed baby greens.



**Executive Chef
Dana Reinhardt**



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

