

Curried Chicken Tea Sandwiches



With apples and dried cranberries for color and tang, this dressed-up chicken salad is wonderful on bread triangles or served on a lettuce leaf.

Prep: 20 mins

Total: 20 mins

Servings: 6

Yield: 6 servings



Ingredients

2 cups cubed, cooked chicken
1 unpeeled red apple, chopped
 $\frac{3}{4}$ cup dried cranberries
 $\frac{1}{2}$ cup thinly sliced celery
 $\frac{1}{4}$ cup chopped pecans
2 tablespoons thinly sliced green onions
 $\frac{3}{4}$ cup mayonnaise
2 teaspoons lime juice
 $\frac{1}{2}$ teaspoon curry powder
12 slices bread
12 lettuce leaves

Directions

Step 1

Combine chicken, apple, cranberries, celery, pecans, and green onions in a bowl. Mix mayonnaise, lime juice, and curry powder in a small bowl. Fold mayonnaise mixture into chicken mixture; stir to coat. Cover and refrigerate until ready to serve.

Step 2

Cut each bread slice with a 3-inch heart-shaped cookie cutter; top with a lettuce leaf and chicken salad.

Nutrition Facts

Per Serving: 529 calories; protein 16.5g; carbohydrates 43.9g; fat 32.7g; cholesterol 46.9mg; sodium 539.9mg.