

Curried Chicken Salad with Diced Apples

½ Cup	Plain whole milk Greek yogurt
2 Tbsp	Avocado mayonnaise
2 Tsp	Curry powder
1 Tsp	Agave nectar
2	Broiled or grilled chicken breasts, diced
2	Stalks celery, diced
1	Apple, diced
¼ Tsp	Sea salt to taste
	Freshly cracked black pepper to taste

In small bowl, stir together yogurt, mayonnaise, curry powder and agave nectar until blended.

In large bowl, combine diced chicken, apples and celery. Mix in curry yogurt dressing and season with sea salt and fresh cracked pepper.

Serve on flatbread or wrapped in Bibb lettuce.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Megan McCarthy