



**Harveys Supermarkets**  
**Sweet and Spicy Curry Peach Chicken Salad**



**Ingredient List**

1 large chicken breast or 3 small chicken tenders  
Olive oil  
1/2 - 3/4 cup nonfat plain Greek yogurt  
1 - 2 peaches, chopped  
1 stalk celery plus the leaves, chopped  
1/4 cup chopped red onion  
1/2 jalapeno, chopped  
1/2 tsp. curry powder, divided (1/4 tsp. & 1/4 tsp.)  
3/4 tsp salt  
pepper

**Directions**

**Step 1**

Toss the raw chicken in olive oil and coat with one of the 1/4 tsp. curry powder. Grill or bake the chicken until done. (One baked chicken breast is usually about 20 min. at 400 degrees F).  
Allow to cool and chop into bite-size chunks.

**Step 2**

Put all the ingredients in a bowl (including cooled chicken) and add the yogurt a tablespoon at a time - until desired flavor is reached. (Some people like really saucy chicken salad and some do not.)  
Mix it all together until you reach the desired consistency.

**Step 3**

You may want to chill before serving. Serve on a croissant or a bed of lettuce and enjoy!