

Celebrating the Spirit of Travel through local *flavor*



MIDDLETON
TOURISM



Recipe Curried Chicken Salad

Ingredients

4 cups cooked chicken, chopped or shredded (easy route: use rotisserie)
1 apple, chopped
1 cup celery, diced
¼ cup red onion, chopped fine (onion is optional but adds a lot of flavor)
¾ cup Curry Mustard***
¼ cup yogurt, mayo or sour cream
¼ cup raisins or craisins

Directions

Blend everything together and chill. Sprinkle on chopped nuts or grapes and serve on a bed of lettuce, in a lettuce wrap or on a bun.

Mix with 1 cup cooked rice for a different dish.

Recipe is great with chicken, turkey or lamb.

***Curry mustards vary in terms of sweetness and intensity. Here are the best curry mustards for this recipe:

- Daddy Cook's Exotic Ginger Curry
- Delicacé' Gourmet Mango Curry
- House Curry Mustard



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The National Mustard Museum, in Middleton, Wis., is still taking orders online and by phone. Check out its website at <https://mustardmuseum.com> to place an order (curbside or shipping), and go to <https://mustardmuseum.com/recipes/> for many more recipe ideas!