

Curried Chicken Salad & Apple Tea Sandwiches

By Simply Creative Chef Rob Scott

- 2 cups diced cooked chicken breast (about 12 ounces)**
- 3/4 cup dried cranberries**
- 3/4 cup mayonnaise**
- 1/2 cup chopped toasted walnuts**
- 3 tablespoons chopped scallions, white and green parts (about 2 scallions)**
- 1 1/2 teaspoons curry powder**
- 1/2 medium Fuji apple, peeled, cored and diced (about 3/4 cup)**
- 8 slices square, firm whole-wheat bread**

- 1. In a large bowl, combine the chicken, cranberries, mayonnaise, walnuts, scallions, curry powder and apple and mix to thoroughly combine.**
- 2. Cut the crusts from the bread and set aside for another purpose.**
- 3. Using 2 slices of the bread, make a sandwich, taking care to spread the chicken salad in an even layer all the way to the edges of the bread.**
- 4. With a large serrated knife, cut the sandwich diagonally in both directions to create 4 equal triangles.**
- 5. Repeat with the remaining bread and salad to make 16 tea sandwiches.**

Yield: 16 Tea Sandwiches