

Masala Chicken Salad with Grapes



Masala Chicken Salad with Grapes Yield: 12 entrée salads



- 12 cups young spinach
- 12 cups crunchy mixed greens
- 3 pounds grilled chicken breast, cut into strips
- 3 cups cooked, drained garbanzo beans
- 2 lbs. red California seedless grapes
- 1 1/2 lbs. (6 cups) diced English cucumber
- 2 lbs. toasted naan strips
- 1/2 cup chopped fresh mint
- 1/2 cup sliced green onions
- 1 quart Mango Masala Dressing

Toss together the greens, garbanzo beans, grapes, cucumber, half the chicken and half the naan strips with enough dressing to moisten. Arrange on individual plates and top with the remaining chicken and naan strips, chopped mint and green onions. Serve immediately with additional dressing served on the side.

Toasted Naan Strips

- 8 plain or garlic naan cut into uneven, bite-sized strips (about 2 pounds)
 - 1/2 cup vegetable oil
 - 2 tsp. mild curry powder
 - 2 tsp. paprika
- To taste salt and pepper
Preheat the oven to 325° F.

Place the naan strips in a large bowl. In a small bowl, mix together the oil, curry powder, paprika, salt and pepper. Drizzle the seasoned oil in a thin stream over the naan strips and toss to thoroughly coat. Spread the naan in a single layer on a sheet pan and bake for 16-18 minutes, turning every 5 minutes until golden and crunchy. Cool. Store in an airtight container for up to 3 days.

Mango Masala Dressing Yield: 1 quart

- 1/2 cup mango juice
- 1/4 cup lime juice
- 1/4 cup chopped fresh ginger
- 4 cloves garlic, chopped
- 2 Tbsp. sugar
- 1 Tbsp. mild curry powder
- 1 Tbsp. garam masala
- 1 1/2 tsp. salt
- 1/4 tsp. red chili flakes
- 2 cups plain yogurt
- 1 cup vegetable oil

In a blender or food processor, puree together the mango juice, lime juice, ginger, garlic, sugar, curry powder, garam masala, salt and chili flakes. Stir in the yogurt then gradually add the oil to emulsify. Use immediately or refrigerate until ready to use.