

Caribbean Chicken Salad with Peanuts



- **Ingredients**

- 1 head romaine lettuce, torn in pieces
- 1/2 cup sliced green onions
- 1 cup shredded grilled chicken
- 1 papaya, halved, seeded, peeled and sliced
- 1 cup raspberries
- 1/2 cup Lightly Salted Peanut Shop Peanuts

For Chutney Dressing:

- 1/2 cup peanuts
- 1/2 cup mayonnaise
- 1/4 cup chutney
- 2 tablespoons of sugar
- 2 tablespoons raspberry vinegar
- 1 teaspoon curry powder

- 10 minutes
- Serving Size: 12.1 ounces
- Easy

Directions

To make salad dressing: combine 1/2 cup each peanuts and mayonnaise, 1/4 cup chutney, 2 tablespoons each sugar and raspberry vinegar, and 1 teaspoon curry powder in a blender or food processor blend until smooth. Set dressing aside.

Toss lettuce with green onions and divide among 4 serving plates. Top with chicken, papaya slices and raspberries; sprinkle with peanuts. Serve with Chutney Dressing.