



## Canadian Watercress Chicken Salad

### Ingredients

- ✓ 2 skinless chicken breasts (sliced into strips)
- ✓ 1 tablespoon medium curry powder
- ✓ 3 tablespoon Olive oil
- ✓ 3 tablespoon **Bombay Authentics®** Luxury Mango Chutney
- ✓ ½ squeezed lemon juice
- ✓ ½ cucumber sliced into sticks
- ✓ 70g watercress
- ✓ 2 tablespoon toasted flaked almonds

### Method

- ✓ Toss the chicken strips with the curry powder in a bowl. Mix them well
- ✓ Heat grill pan with 1 tablespoon olive oil and grill the chicken strips for 6 -7 minutes on each side until golden
- ✓ Whisk together the Luxury Mango Chutney, 2 tablespoon olive oil and lemon juice. Then, toss the watercress, cucumber, chicken and half of the flaked almonds. Mix them well
- ✓ Place them in a serving bowl and scatter the remaining flaked almonds
- ✓ Enjoy the salad with some crusty bread

DO:

