



Chicken Curry Salad

Creativity Makes a Classic

Noujaim's Chicken Curry Salad – hailed more than once as “the best thing since apple pie” – is actually the product of a happy mistake. It was the day after Thanksgiving in 1988 when our chef, George Noujaim, found himself with a surplus of turkey on hand. Rather than resorting to soup and sandwiches, he grabbed some curry, walnuts and raisins and whipped up a brilliant salad, much to the delight of friends and family. Back then, turkey wasn't as widely available after the holidays, but that didn't stop the demand for more. It was at this juncture that Noujaim's Chicken Curry Salad was born.

Though we've refined our Chicken Curry Salad over the years, using Madras curry for extra flavor and kick, the core recipe is the same as that very pleasant surprise we stumbled upon back in 1988 – and so is the desire people have to keep coming back for more.



Gluten Free

INGREDIENTS:

Chicken, Mayonnaise (Soybean Oil, Distilled Vinegar, Egg Yolk, Water, High Fructose Corn Syrup, Salt, Mustard Bran, Calcium Disodium EDTA), Seedless Raisins, Water, Walnuts, Salt, Garlic Powder, Curry Powder, Black Pepper.

Nutrition Facts	
Serving size	1/2 cup (100g)
Amount per serving	
Calories	310
% Daily Value*	
Total Fat 22g	28%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 630mg	27%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 7g	
Includes 0g Added Sugars	0%
Protein 19g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 2mg	10%
Potassium 301mg	6%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Contains Tree Nuts, Soy, Egg, Mustard.
 MAY CONTAIN POTENTIAL ALLERGENS
 May also contain Fish, Milk, Peanut, Sesame, Shellfish, Wheat, Celery, Crustaceans, Gluten, Lupin, Molluscs, Sulphites.