
Chicken Curry Salad Stuffed Papaya

Total time: 40 min Yield: 4 servings

Ingredients

olive oil
4 chicken thighs (boneless, skinless)
salt
pepper
1 celery stalk (finely chopped)
1/4 cup red or green seedless grapes (halved)
1/4 cup raisins
1 Tbsp curry powder
3 Tbsp mayonnaise
2 papayas
1/4 cup peanuts (chopped)

Prep Time: 20 min Cooking Time: 20 min Total Time: 40 min

Instructions

Preheat oven to 425°F. Preheat a grill pan on medium high, coated with a little oil.

Season the chicken thighs with salt and pepper and place onto the heated grill pan. Cook 5 minutes per side until the internal temperature is 165°F. Remove the chicken from the pan and set aside to cool.

Cut the cooled chicken into cubes and add it to a mixing bowl along with the celery, grapes, raisins, curry powder and mayonnaise. Stir to combine and evenly distribute the flavors. Adjust the seasoning to taste with salt and pepper.

Cut the papayas in half and discard the seeds. Stuff the centers with a mound of the curried chicken salad and a sprinkle of peanuts.

A perfect light lunch or starter salad that pairs nicely with a glass of Chardonnay.

Recipe brought to you by:

Chef Maka Kwon