



GRILLED CURRY CHICKEN SALAD



A little spice, a little tang, a little crunch, a little sweetness . . . just like a good relationship.

Serves 2 people as a main course or makes 4 sandwiches

4	Chicken Thighs, skinless and boneless	Pat dry and cut off any extra fat. If you can't find skinless and boneless thighs, just remove the skin. The bones can easily be removed after grilling.
1 tbsp	Oil, canola	Pour into a small bowl.
4 tsp	Till's Rub	We suggest "Tame" but you can use any of the three.... Add to the oil, mix and then rub the chicken all over. Grill over medium heat until internal temperature reads 165°F. Set aside to cool.

For the dressing:

¼ cup	Oil, canola	Pour into a small skillet or saucepan.
2 tsp	Curry Powder	Add to pan.
¼ tsp	Coriander, ground	Add to pan.
¼ tsp	Cumin, ground	Add to pan.
¼ tsp	Turmeric, ground	Add to the pan and mix. Place over medium-low heat and "bloom" the spices which will intensify their flavors. Once it starts sizzling, turn off the heat and set aside to cool. Be very careful not to overheat and burn the spices.
¾ cup	Greek Yogurt	Add to a bowl.
4 tsp	Lemon Juice	Make sure you use freshly squeezed lemon juice and add it to the bowl. Add the spice oil to the yogurt and with a whisk mix everything until smooth.

¼ tsp	Salt, kosher	Add to the yogurt dressing and mix. Adjust to taste.
¼ tsp	Pepper, freshly ground	Add to the dressing and mix. Adjust to taste.
1	Granny Smith Apple	Slice the apple into ¼" thick discs. Cut each disc into sticks discarding the core. Cut the sticks into ¼" cubes and add to the bowl with the dressing.
½ cup	Raisins	Add to the the bowl.
1	Onion, small	Finely dice the onion and add to the bowl.
½ cup	Cashews, roasted and unsalted	Roughly chop the cashews and add to the bowl.
	Grilled Chicken	Cut the chicken into ¼" cubes, add to the bowl and mix gently. Set aside for 30 minutes to give the ingredients time to mix and mingle. If you make the salad ahead of time place it in the fridge. Remove 15 minutes before serving. Serve as a main course or fill a sandwich roll and enjoy.