



Chicken and Mango Salad



Serves
2



Prep
15 minutes



Ingredients

½ x 425g can of Princes Mango Slices in juice, drained

200g ready cooked chicken

Baby leaf lettuce, cherry tomatoes and diced cucumber chunks

Croutons, optional

For the dressing (optional):

1 tbsp mayonnaise

2 tsp olive oil

1 tbsp mango chutney

½ tsp curry or cajun powder

2 tsp water

Method

1. Place lettuce leaves, chopped tomatoes and diced cucumber on plates. Scatter chicken and mango over each serving. Drizzle with dressing. Scatter croutons over salad if desired.
2. If making dressing: mix together the mayonnaise, olive oil, mango chutney, curry or cajun powder and water in a small bowl. Add more water by teaspoonfuls if dressing is too thick. Season to taste with salt and pepper.

