

Curried Chicken-Rice Salad

4 chicken breast halves, skinned
1/2 teaspoon salt
1-1/2 cups cooked rice
1 cup chopped celery
1 cup seedless green grapes, halved
1/2 cup chopped toasted pecans
1/3 cup sweet pickle relish
Lettuce leaves
1 pint fresh strawberries
1 fresh pineapple, peeled and cut into spears
Dressing:
3/4 cup mayonnaise
1 teaspoon curry powder
1/2 teaspoon salt
1/4 teaspoon pepper

In a Dutch oven, combine chicken and salt; add water to cover. Bring to a boil; cover, reduce heat and simmer 40 minutes or until tender. Drain, debone chicken and cut into bite-sized pieces. Combine chicken, rice, celery, grapes, pecans and relish. Combine dressing ingredients and add to chicken mixture; mixing well. Serve on lettuce leaves with fresh strawberries and pineapple. Serves 6.