



## **Chef Jasmin Queen**

## **Tumeric Chicken Salad**

## Ingredients

2 Large Cooked Chicken Breast (shredded)

1 Stalk Celery

½ cup Grapes

¼ cup Goji Berries

¼ cup Cashews

2 tsp. Tumeric

1 cup Greek Yogurt

1 tsp. Dijon Mustard

2 tsp. Lemon Juice

2 tsp. Salt

Mini Fillo Shells

(found in frozen section)



## **Directions**

In a mixing bowl, toss together the chicken, celery, grapes, goji berries, and cashews. Set aside.

In a small bowl, whisk together the yogurt, lemon juice, mustard, turmeric, salt and pepper to taste. Add to the chicken and mix gently until combined.

Cook mini fillo shells as directed on package. Fill cups with chicken salad and serve.