

## Curried Coconut Chicken Salad

In my opinion, chicken salad is best when the chicken is shredded, as opposed to cubed, because it allows the flavorings – in this case freshly chopped basil, scallions, curry, and a delicious dose of toasted coconut – to wedge themselves into little crevices, in each and every bite. I “shred” my chicken in a stand mixer because it’s easier for me, but you could certainly use your hands or a fork. Adding chopped apples and walnuts or cashews would make this is a more traditional curried chicken salad.

Before you begin adding curry powder, taste it first, and judge how much you need based on its strength.

TIME: 40 minutes active time

MAKES: enough for 4 or 5 sandwiches

2 large chicken breasts on the bone (about 2 pounds total)  
2 teaspoons extra virgin olive oil  
2 1/2 teaspoons Madras curry powder  
1/2 teaspoon Kosher salt, plus more to taste  
Freshly ground pepper  
1 (7 ounce) container 2% Greek yogurt  
2 tablespoons mayonnaise  
1/4 cup chopped fresh scallions  
1/4 cup (packed) chopped fresh basil  
1/2 cup toasted unsweetened coconut

Preheat the oven to 400 degrees.

Place the chicken in a large pan fitted with a roasting rack. Stir the olive oil and one teaspoon of the curry powder together in a small bowl with the salt and a good grinding of pepper, and rub the mixture all over the chicken, in a thin layer. Roast for 40 to 45 minutes, or until the chicken reaches 165 degrees at the thickest part on an instant-read thermometer. Set aside to cool.

When cool, pull the chicken off the bone and cut it into 1” pieces. (You should have a generous three cups.) In the work bowl of a stand mixer fitted with the paddle attachment, shred the chicken using on-off motions until you reach the desired consistency. Add the remaining 1 1/2 teaspoons curry powder, plus the yogurt, mayonnaise, scallions, basil, and coconut. Stir to blend, and season to taste with salt and pepper.