

Michael's Savory Curried Chicken Salad

This healthy and colorful salad makes a quick meal when you serve it over some greens for a light lunch, or even as a sandwich

Ingredients:

12 oz. Michael's Savory Seitan

3 Stalks Celery

1 Large Carrot

1 Medium Red Onion

1 Tbsp. Lemon Juice

1 Tbsp. Curry Powder

1/4 Cup Vegan Mayonnaise

2 Tbsp. Raisins or Currants

1 Tbsp. Chopped Cilantro

Rinse your 12 oz. package of Michael's Savory Seitan and squeeze out excess moisture.

Roughly chop and set aside.

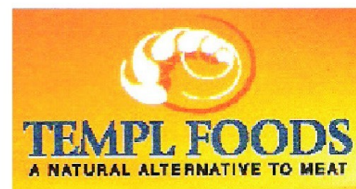
Dice celery, carrot, onion and whatever veggies you want to add.

In a large mixing bowl, combine mayonnaise, lemon juice and curry powder.

Add seitan, veggies, raisins and cilantro to the mixing bowl with the dressing and stir to combine.

Let the salad sit in the fridge for an hour, or you can eat it right away if you like.

It's hard to resist!



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