



BELL'S OBERON CURRY & ORANGE CHICKEN SALAD

SERVING SIZE: 5-6 SERVINGS

INGREDIENTS:

- 8 chicken breasts,
cooked & diced
- 1 small red onion, small diced
- 1 rib of celery, small diced
- 1 cup rough chopped cashews
- Juice and zest from 1 orange
- 1 TBS Dijon mustard
- 1 TBS apple cider vinegar
- Splash of Oberon
- ½ tsp curry powder
- 1 tsp salt
- ½ tsp pepper
- 1 ¼ cups mayonnaise



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INSTRUCTIONS:

1. In a large bowl, mix the chicken, onion, celery, and cashews together.
2. In another bowl, add the remaining ingredients, whisk together, to form the dressing.
3. Dress the chicken and vegetables with the dressing, ensure that there's equal distribution of the dressing. Taste and season with salt and pepper as needed.

Enjoy on your favorite bread or on a bed of greens with an Oberon!

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