

Curry Cashew Chicken Lettuce Cups

"[Eat Like You Give a Fork](#)" by **Mareya Ibrahim** has over 80 forking delicious recipes, a quarter of which I've added to my to do list. I tackled this one tout suite as it's one of my hubbie's faves. Mareya's **Curry Cashew Chicken Lettuce Cups** are light, satisfying and bursting with flavour. If you're kosher, try subbing fish for chicken. If you're feeling lazy, use rotisserie chicken instead of poaching. If your husband (like mine) suspects currants are hamster waste, try using Craisins.

Curry Cashew Chicken Lettuce Cups

- 1 lb chicken breast, poached and cubed
- 1/2 c diced celery
- 1/2 c diced apple (Fuji, Gala, Pink Lady)
- 1/4 c cashew pieces, toasted
- 1/4 c currants, or [Craisins](#)
- 2 heads Bib lettuce
- 1 T hemp seeds (optional)

Curry Cashew Chicken Dressing

- 1 c plain Greek yogurt
- 1 1/2 T Dijon mustard
- 1 T fresh lemon juice
- 2 t curry powder
- 1 t each sea salt and ground white pepper
- 1/2 t ground ginger

Note: Use less salt if you're using rotisserie chicken.

In a large bowl, toss chicken, celery, apple, cashews and currants.

In a small bowl, whisk together all the dressing ingredients.

Pour dressing over chicken and mix well. Taste to adjust seasoning.

Serve scoops of chicken in the lettuce leaves. Sprinkle on hemp seeds. Serves 4 - 6.

From "[Eat Like You Give a Fork](#)" by **Mareya Ibrahim**