



La Crescent paired with Curried Chicken Salad

La Crescent Wine Notes:

Our La Crescent wine, a light-bodied dry white, features a traditional summer citrus fruit taste profile with a crisp, refreshing bite. We recommend enjoying La Crescent with our Curried Chicken Salad.

Pairing Recipe:

Curried Chicken Salad

Ingredients:

- 3 cups chicken: cooked and shredded or diced
- 1/2 - 1 c green grapes: halved or quartered
- 1/2 c walnuts: chopped
- 1/2 c shredded carrots: grated (optional)
- 1 T Curry Powder: Mild or Madras curry powder can be used, depending on your desired level of spiciness
- 1 c crème fraiche (1/2 c mayo, 1/2 c sour cream) Used to bind the dressing together
- Parsley: Chopped fresh parsley adds a bright and fresh flavor

Instructions:

1. In a large bowl, combine the cooked chicken, grapes, walnuts, and shredded carrots.
2. In a separate bowl, mix together the curry powder, crème fraiche, and a pinch of salt and pepper.
3. Pour the curry dressing over the chicken mixture and toss until everything is well coated.
4. Sprinkle chopped parsley on top and serve immediately.
5. Mix red and green grapes for color, add celery or scallions for crunch, and a bit of Greek yogurt for creaminess. Try garam masala or cumin for a twist on the curry flavor.