

## CURRIED CHICKEN FILLING (For tarts or appetizer puffs)

2 cups finely chopped, cooked chicken (I use Bosch whips to shred cooked chicken)

1/4 cup finely chopped celery

1 small apple, peeled, cored and coarsely grated

1 Tbsp. chopped chives

1/3 cup mayonaise

2 tsp. curry powder

1/2 tsp. salt

1/4 cup finely chopped peanuts

24 appetizer puffs.

In a medium bowl, combine chicken, celery, apple, chives mayo, curry, salt and peanuts. Spoon about 1 1/2 Tbsp. of filling into a toast cup, tart or an appetizer puff with top cut off. Makes 24 appetizers.

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