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Curried Chicken Salad Spread

The egg's "stripes" are formed with green onion stems. Quickly dip the stems in boiling water to make them pliable.

Southern Living

- **Yield:** 20 to 25 appetizer servings

Ingredients

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| 4 cups finely chopped cooked chicken | 1 (2 1/4-ounce) package slivered almonds, toasted |
| 3 (8-ounce) packages cream cheese, softened* | 1 tablespoon curry powder |
| 3/4 cup golden raisins, chopped | 1/2 teaspoon salt |
| 1/2 cup flaked coconut, toasted | 1/2 teaspoon pepper |
| 2 celery ribs, diced | 1 tablespoon freshly grated ginger |
| 6 green onions, minced | Garnishes: green onion stems, minced green onions, toasted flaked coconut, pistachios, fresh dill sprigs, yellow squash wedges, fresh chives, mixed salad greens, pansies, cucumber slices |

Preparation

Stir together first 11 ingredients. Form into an egg shape. Chill 8 hours, and garnish, if desired. Serve with crackers.

* Reduced-fat cream cheese may be substituted for regular cream cheese.

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