



## INDIAN CHICKEN BALLS

- 1/4 Pound Cream Cheese, Softened
- 1 Cup Chopped Cooked Chicken
- 1 Cup Blanched Almonds
- 1/2 Teaspoon Salt
- 1/2 Cup Grated Coconut
- 2 Tablespoons Mayonnaise
- 1 Tablespoon Chutney
- 1 Tablespoon Curry Powder

## DIRECTIONS

1. Blend together cream cheese and mayonnaise.
2. Add chicken, almonds, chutney, salt and curry powder.
3. Shape mixture into walnut sized balls.
4. Roll in coconut.
5. Refrigerate and serve cold with additional chutney for dipping.