**IAF OZDOG’s** Coronation chicken Pasta from The Land Down Under!

This delicious creamy chicken pasta salad has a little bit of spice and lots of color. Great side for BBQ’s.

**Ingredients**

* 300g (1 ¼ cups) penne pasta
* 3/4 cup egg mayonnaise
* 1/2 cup plain yoghurt
* 1 tsp - 2 tsp curry powder
* 1/2 tsp turmeric
* Juice of half a lemon
* 6 dried apricots, diced
* 2 tbsp. slivered almonds
* 2 cups cooked chicken, shredded
* Slivered almonds, extra, to serve

**Method**

1. Cook pasta in a large pot of boiling water until al dente. Drain, rinse under cold water and set aside to cool.
2. In a large bowl, mix together mayonnaise, yoghurt, curry powder (to taste), turmeric, lemon juice and plenty of salt and pepper. Stir through apricots, almonds, chicken and cooled pasta. Serve on a bed of lettuce with extra almonds sprinkled on top.

**Notes**

* Some curry powders are stronger in flavor than others. Taste your dressing as you go and adjust the quantity accordingly.
* You could use spiral or bowtie pasta instead.