

## CURRY CHICKEN EGG PLATE

Serves 15-20

- 1/2 cup water
- 1/2 large boneless, skinless chicken breast
- 1-1/2 tablespoons curry powder
- 2 8 oz. packages cream cheese, softened
- 6 hard-cooked eggs, finely chopped
- 2 teaspoons tomato basil garlic seasoning
- 2 teaspoons dried parsley
- 1/4 teaspoon onion salt
- 2 tablespoons pimentos, drained and diced
- Green leaf lettuce (garnish)
- 2 hard-cooked eggs, sliced (optional)
- Fresh parsley, garnish (optional)
- Crackers

Using a skillet with a cover, add water and heat on medium high.

Wash chicken and pat dry. Season chicken with curry powder and place into water in skillet. Cover and simmer until tender - 8-10 minutes on each side. When chicken is done, remove from skillet and cool. Reserve any liquids. Cool chicken to touch and chop into fine pieces. Return chicken to reserved liquid in skillet and cook uncovered on low heat. Simmer until liquid has completely evaporated. Remove chicken from skillet and let cool. Set aside.

In a large bowl mix cream cheese, eggs, tomato basil garlic, parsley, onion salt and chicken. Mix well. Fold in pimentos and place chicken pate mixture in a serving dish lined with lettuce.

Top with egg slices and parsley.

Serve immediately after preparing or chilled.

Serve with crackers.

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CUT ALONG  
THIS LINE

FOLD ALONG  
THIS LINE

### NOTE:

This recipe by **Jean Jackson** won **SECOND PLACE** in our 2004 Georgia Egg Commission Egg Recipe Contest.

CUT ALONG  
THIS LINE