

## Smoked Curried Chicken Salad with Grilled Naan Bread

*Thanks to Greensbury Market for the chicken that inspired this recipe*

### Ingredients

1 lb. boneless chicken breasts  
2-3 slices of naan bread  
2 tbsp of mayonnaise or plain Greek yogurt  
½ small red onion, chopped  
2 green onions, chopped  
½ small red and green bell pepper or 2 whole mini red and green sweet peppers, chopped  
⅓ cup chopped fresh celery  
Spring mix or other tender salad greens  
Ground black pepper  
Coarse salt

### Homemade Green Curry Rub

Coarse salt to taste  
1 tsp ground coriander seeds  
1½ tsp cumin  
1 tbsp coarse black pepper  
½ tsp ground ginger  
1 tbsp dried basil  
1 tbsp garlic powder  
1 tbsp dried lime zest  
1 tsp ground turmeric  
1 tsp – or to taste, hot red chilis, crushed red pepper flakes cayenne or Thai bird chili powder  
Olive oil to brush onto chicken

### Method

Set the EGG for direct cooking without the convEGGtor at 250°F/121°C with a cast iron cooking grid.

For the green curry rub, mix all ingredients together in a small bowl. You can make this as spicy as you wish by adding more chili powder and or crushed red pepper flakes.

Season the chicken breasts with green curry rub, brush lightly with olive oil. Place directly on the cast iron grid and smoke for 45 minutes or until internal temperature reaches 165°F. Remove from the EGG and let rest. Brush naan bread with olive oil and grill.



Cut the smoked chicken breasts into bite-size pieces and mix with the mayonnaise or Greek yogurt, red onion, green onions, red and green bell peppers, celery, salt and pepper. Combine the mixture well and serve over mixed greens. Salt and pepper to taste.

