Curried Chicken Pitas

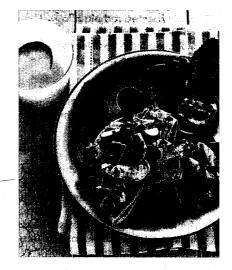
(also pictured on page 164)

Total time 20 minutes **Makes** 4 main-dish servings

½ c. packed fresh cilantro leaves, finely chopped

1/4 c. reduced-fat sour cream

2 Tbsp. low-fat mayonnaise



1 Tbsp. fresh lime juice1 tsp. grated peeled fresh ginger½ tsp. curry powder

1/4 tsp. ground coriander Salt

- 2 c. chopped, cooked chicken-breast meat
- 5 radishes, cut into 1/4-in.-thick half-moons

11/2 c. chopped cantaloupe (8 oz.)

1/4 sm. red onion, finely chopped

3 Tbsp. roasted cashews, chopped

4 pitas, toasted

1. In small bowl, whisk cilantro, sour cream, mayonnaise, lime juice, ginger, curry powder, coriander, and ½ teaspoon salt until well blended. If making ahead, cover and refrigerate up to 1 day.

2. In bowl, combine chicken, radishes, cantaloupe, and onion. If making ahead, cover and refrigerate up to 1 day. To serve, toss chicken mixture with half of dressing. Sprinkle with cashews. Serve with pitas and remaining dressing.