Curried Chicken Salad

1-2 cups chicken, chopped
1/8 cup onion, chopped
1 T butter
1 tsp. lemon juice
1/4 t. salt
1/2 T. fresh parsley
1/8 t. thyme
1/8 t. paprika

1/2 cup low-fat mayo
2 t. curry powder
4 t. water
¼ t. salt
1 ½ cup apple, chopped
2/3 cup diced celery
6 T. raisins

Place onion and butter in a crock pot with the chicken. Pour lemon juice over the chicken and sprinkle with parsley, thyme, salt, and paprika. Cover and cook on Low 8-10 hrs. or High 4-5 hrs. Combine mayo, curry powder, and water in a medium bowl, stirring with a whisk until well blended. Add roasted chicken, chopped apple, celery, raisins, and salt. Cover and chill. Enjoy with crackers or spread over whole wheat bread.

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