

These are delightful little appetizers that are refreshing, and nutritious. They work well in any season, and are easy to prepare, and different enough to interest your guests.

At a recent dinner, we set out a platter of four-dozen of these, and the platter was emptied within 10 minutes. They are truly a little nibble. Light and fresh, just perfect before a meal, or as a refreshing addition to an appetizer buffet.

They can be served in tiny pastry cups, croustades, or as shown here, in tortilla chips.

Bombay Chicken Cups

Ingredients:

1 c - ¼" diced, cooked chicken
2 T mango chutney (any large pieces of mango removed)
¼ c plain Greek yogurt
½ c - ¼" diced mango
½ c - ¼" diced red pepper
½ c - ¼" diced English cucumber
leaves from 5 stalks of cilantro, chopped
40 croustades or tortillas
cilantro leaves to garnish

Directions:

Mix the chicken with the mango chutney and yogurt.
Add in the mango, red pepper, and cucumber.
Stir in the chopped cilantro.
Fill each croustade, or top each tortilla, with about 1 tablespoon of the mixture.
Garnish with a cilantro leaf, and serve.