

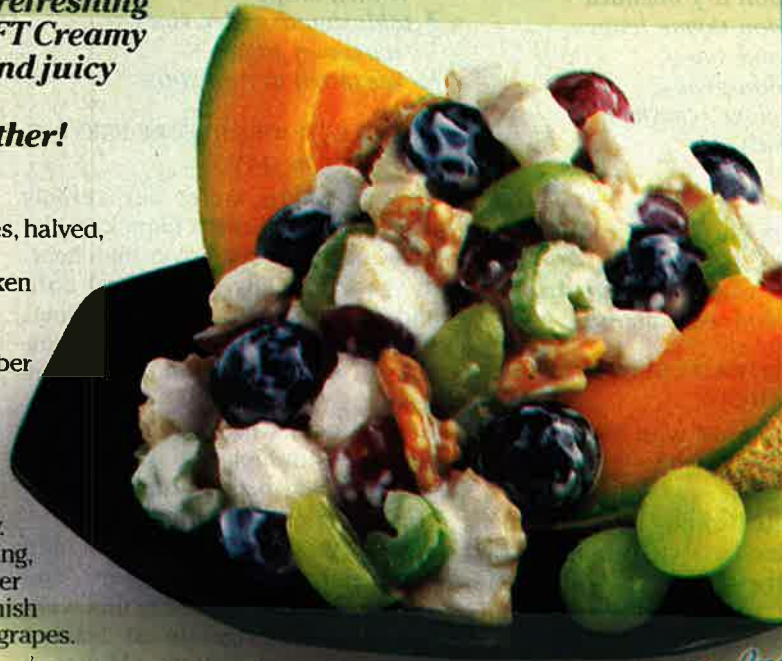
*Play it cool for summer luncheons...with this refreshing salad that blends KRAFT Creamy Cucumber Dressing and juicy California grapes. Mmmmade for each other!*

**GRAPE-CHICKEN SALAD**

- 2 cups California Table Grapes, halved, seeded, if necessary
- 2 cups chopped cooked chicken
- ½ cup chopped walnuts
- ½ cup celery slices
- ½ cup KRAFT Creamy Cucumber Dressing
- ¼ teaspoon ground ginger
- 4 cantaloupe wedges

Combine grapes, chicken, walnuts and celery. Add combined dressing and ginger; mix lightly. Chill. For each serving, spoon mixture over cantaloupe. Garnish with additional grapes.

**4 servings**



*Celebra*