

Coronation Chicken

Ingredients:

4		Chicken breasts	
2-3	Tsp	Mild curry powder	
$\frac{2}{3}$	Cup	Mayonnaise	150g
$\frac{1}{2}$	Cup	Plain Yoghurt	125g (or sour cream)
1	Tbsp	Mango Chutney	Or $\frac{1}{2}$ cup of fresh mango
1	Tsp	Worcestershire Sauce	
1	Stick	Celery	
5-6		Spring onions	
$\frac{1}{2}$	Cup	Dried Apricots	75g
$\frac{1}{3}$	Cup	Sultanas or raisins	50g
	Handful	Fresh coriander (Cilantro)	To taste
	Dash	Salt & Pepper	To taste
1	Tsp	Lemon juice	To taste



Celebrate the Queen's Platinum Jubilee in 2022 with this traditional celebration recipe.

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Preparation:

*Makes 8-10
salad servings*

1. Put the chicken breasts into a large pan, and boil.
2. Finely slice the celery and green onions, and chop the dried apricots and mango (if using fresh rather than chutney) into small pieces.
3. Combine the mild curry powder, mayonnaise, yoghurt, mango chutney / fresh mango, Worcestershire sauce, celery, dried apricots, and raisins into a mixing bowl. Then mix in the coriander.
4. When the chicken breasts have cooked through, let them cool then chop or shred them into small pieces.
5. Combine the chicken with the mixed ingredients.
6. Add a dash of salt and pepper and the juice of ½ to 1 whole lemon to taste.
7. Refrigerate for 2 hours.

Serve on a bed of fresh lettuce leaves, cucumber slices and tomatoes, or enjoy as a sandwich with lettuce. It would also work well mixed with pasta as a chicken pasta salad.

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