

Coronation Chicken

REF:

Serves: 4

Cuisine: British

Preparation Time: 40 minutes

Cooking Time: 20 minutes

Ingredients

4	Chicken Breasts skinless
1 tbsp	Garlic and Ginger paste
1 tsp	Ground Cumin
1 tsp	Garam Masala
1 tsp	Turmeric
1 tbsp	Hot Curry Powder
1 tbsp	Lemon Juice
4 tbsp	Mayonnaise
1 tbsp	Mango chutney

Method

1. Put the chicken breasts in a pan and cover with water. Bring to a boil then simmer until the breasts are fall-apart tender.
2. Mix the rest of the ingredients together in a bowl and adjust the heat to taste.
3. Cling film the bowl and leave for 30 minutes for the colour and flavour to develop.
3. Then add mango chutney to the bowl and more mayonnaise to taste.

To Serve:

Reserve the sauce separately from the chicken in order to lengthen shelf-life. Otherwise, break-up the chicken breasts and mix with the Coronation sauce and serve.

Serve as a filling for sandwiches, baked potatoes or serve with rice or green salad.

Chef's Notes:

Raisins are a traditional add-in to this, depending on personal taste.