

Coronation Chicken Recipe

Decadent and simple, this classic British dish is perfect for picnics and an excellent way to use up leftover chicken. Enjoy it in sandwiches, wraps, salads or even jacket potatoes.

Prep Time: 45 mins

Serves: 8 - 10

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Ingredients

- 6 - 8 chicken breasts, cooked in tin foil to keep moist and left to go cold
- 2 tbsp mango chutney
- 1/4 pint mayonnaise
- 1/4 pint whipping cream
- 1 onion, finely chopped
- 1 tbsp olive oil
- 1 tbsp medium curry powder
- 1/4 pint white wine
- 1/4 pint chicken stock
- Juice of 1/2 lemon and 1/2 tsp sugar
- Handful of sultanas
- 1 fresh mango sliced

Method

STEP 1

First make the sauce. Soften the chopped onion in the oil for 5 mins until lightly coloured. Stir in the curry powder and cook, stirring for 2 mins.

STEP 2

Stir in the wine and chicken stock and season with salt and pepper. Add in the sugar. Cut the lemon and squeeze half the juice into the sauce. Add the sultanas. Cook on a gentle heat for approx 5 mins. Leave the sauce to cool completely.

STEP 3

Take the skin off the chicken breasts. Cut the chicken into good-sized chunks and put into a large bowl.

STEP 4

Stir 2 tbsp mango chutney and mayonnaise into the cooled wine sauce.

STEP 5

Whip the cream lightly until it just holds its shape and stir into the sauce. Toss the chicken with the sauce and spoon into a large shallow serving dish.

STEP 6

Garnish with some mango slices or herb sprigs.

STEP 7

Serve with rice and a salad.

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