

CORONATION CHICKEN



Ingredients (Serves 2):

- 2 chicken breasts
- 1 onion
- 20g flaked almonds
- 20g dried apricots
- 20g sultanas

- 1 tbsp medium curry powder
- 2 tbsp mango chutney
- 100g mayonnaise
- Little Gem Lettuce

Method:

- 1. Poach the chicken breasts and leave to cool.
- 2. Meanwhile, chop the onion and fry in olive oil.
- 3. Add the curry powder and stir through.
- 4. In a large bowl, mix the mango chutney and mayonnaise, along with the chopped apricots and sultanas.
- 5. Shred the chicken into the pan of onions, and stir in the mayonnaise mix.
- 6. Place the chicken on some little gem lettuce leaves, and top with flaked almonds.

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