

Coronation Chicken

Let's get
cooking

www.letsgetcooking.org.uk

Coronation Chicken was created especially for Queen Elizabeth II's Coronation Lunch in 1953 and we are sure that she would be delighted if the Royal Kitchen dished up this recipe at one of her summer garden parties or even at a Royal Wedding!

We have brought the recipe up-to-date using healthier ingredients that are lower in fat than the original recipe. This is a great way of using up leftover cooked chicken or turkey. It makes a great party food and can be multiplied to serve more people. It should be served cold with rice and salad and it is great in jacket potatoes, wraps, sandwiches and even on toast.



A! Dairy, Egg



Made it? Rate it!

Equipment



Weighing scales
Sharp knife
Chopping board
Measuring spoons
Large mixing bowl
Spatula or mixing spoon
Tasting spoon
Colander

Ingredients



Serves 4

400g cooked chicken **OR** turkey, without bones or skin
1 x 15ml spoon mango chutney
1 x 5ml spoon medium curry powder
4 x 15ml spoons low-fat mayonnaise
2 x 15ml spoons low-fat natural yoghurt
1 eating apple
4 spring onions
25g sultanas
Lettuce **OR** watercress, to serve (optional)

Serves 10

1kg cooked chicken **OR** turkey, without bones or skin
2 x 15ml spoons mango chutney
1 x 15ml spoon medium curry powder
8 x 15ml spoons low-fat mayonnaise
5 x 15ml spoons low-fat natural yoghurt
2 large eating apples
10 spring onions
75g sultanas
Lettuce **OR** watercress, to serve (optional)

Top tips

- You can substitute curry powder for paste. Try 2 x 5ml spoons, but be careful to check on the jar that it can be used in uncooked sauces. Most curry paste states on the pack that it should only be used in cooked dishes; if this is the case then **DO NOT** use curry paste.
- Chunks of chicken are better than ready-sliced chicken in this dish.

Coronation Chicken

Let's get
COOKING

www.letsgetcooking.org.uk

Method



1. Weigh the meat and cut into bite-sized pieces with a sharp knife or tear the meat into pieces with your hands.
2. To make the sauce, measure the mango chutney and curry powder and put into the large mixing bowl. If the mango chutney is lumpy, cut up the chunks with a sharp knife.
3. Add the mayonnaise and the yoghurt then mix well and taste. Adjust the flavour, adding more curry powder if it is too mild and more mayonnaise or yoghurt if it is too hot.
4. Wash the apple and spring onions using the colander and drain. Trim the spring onions and cut into 1cm pieces. Prepare the apple by first quartering, then cutting away the core and pips. Cut into 1cm cubes, keeping the peel on.
5. Add the chicken, spring onions, apple and sultanas to the curry mixture. Stir well until everything is coated with the sauce.
6. Serve on a bed of lettuce leaves or watercress, if required, or in individual portions.

Something to try next time

- Try adding half a fresh ripe mango, peeled and cut into cubes, or four drained apricots, canned in natural juice. A few halved grapes or a finely chopped celery stick also works well.
- Vegetarians can leave out the chicken to make a variation of coleslaw and add walnut halves for protein.

Prepare now, eat later

Prepare ahead?

- It is a good idea to prepare the curry mayonnaise up to a day ahead to allow the flavours to develop. Cover and store in the fridge.
- Providing the chicken is within its use-by date, the whole dish can be made up to 24 hours in advance to allow the flavours to develop. Store, covered, in the fridge and stir before serving. The mayonnaise should prevent the apple from browning.

Keep for later?

- When buying hot barbecued chicken from a supermarket it is usually recommended that it is eaten within 24 hours, so allow for this when making this dish. Cool and refrigerate the chicken as quickly as possible.



50114/008



LOTTERY FUNDED

Skills

Look at the Let's Get Cooking Skills chart to see which skills you have used today.
Skills used :1, 4, 5, 6a, 7a, 8a, 9e, 16