

Coronation Chicken

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs

Description

Coronation chicken is a British creamy chicken and mango salad with a spicy curried mayonnaise dressing. It is something fresh and different that always brings interest and recipe requests. Serve cold with a crisp garden or rice salad. This also makes a wonderful sandwich filling.

Ingredients

- 6 skinless
- boneless chicken breast halves - 1 cup sultana raisins - 1 (1 pound) large mango
- peeled
- thinly sliced - 1 cup mayonnaise - 1 teaspoon mild curry powder - 1 tablespoon mango chutney - 1 teaspoon fresh lemon juice - 1 pinch salt and ground black pepper - ¼ cup toasted cashews (Optional)

Instructions

1. Poach chicken in lightly salted boiling water until no longer pink and cooked through
2. 20 minutes. Drain
3. cool
4. and cut into 1/2-inch strips. Combine chicken strips
5. raisins
6. and 1/2 of the mango in a large bowl. Mix mayonnaise
7. curry powder
8. chutney
9. and lemon juice together in a medium bowl; season with salt and pepper
10. then toss gently with chicken mixture. Stir in 1/2 of the cashews. Transfer to a platter
11. and garnish with remaining mango strips and cashews.