

Difficulty:

Easy



Time:

60-90 minutes



Coronation chicken jacket potato



Allergens: mustard, egg, sulphates

What is it?

Coronation chicken is a combination of cold cooked chicken meat, herbs and spices, and a creamy mayonnaise-based sauce. It is said to originate in 1953, when florist Constance Spry and chef Rosemary Hume catered for a banquet to celebrate the coronation of Elizabeth II - a royal dish!

THIS RECIPE COSTS MAX.

£2.82

PER PERSON (BASED ON ALDI INGREDIENTS)

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Baking potato	1	2	3
Mayonnaise	2 tsp	3 tsp	4 tsp
Curry powder	1 tsp	2 tsp	2 tsp
Mango chutney	1 tsp	2 tsp	2 tsp
Sultanas	2 tbsp	3 tbsp	4 tbsp
Cooked chicken	200g	300g	400g
Salad leaves	100g	150g	200g
Cherry tomatoes	3	5	7

Kit list:

- Mixing bowl
- Oven dish

Make it your own!

We have included ingredients for a green salad, but why not make up your own side dish to go with this tasty meal. You could try a mixed bean salad or a corn on the cob - all healthy options!

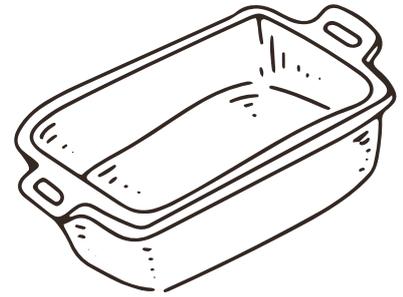
Celebrate Family Food

Charity no. 1125784



What to do:

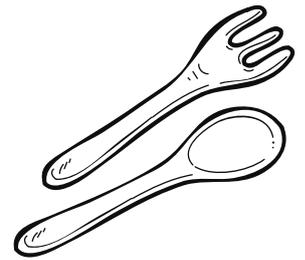
Step 1: Place your baking potato on a tray and pierce several times with a knife. Cook at 200 degrees (gas mark 6) for around an hour to an hour and a half, until the potato is soft and fluffy inside.



Step 2: Meanwhile mix the mayonnaise, curry powder, mango chutney and sultanas in a bowl. Season with a pinch of salt and pepper.

Step 3: Add the cooked chicken (shredded or diced) and stir to coat in the coronation mix.

Serve: Remove your cooked potato from the oven. Slice in half and pile your coronation chicken mix on top or to the side. Add your leaves and cherry tomatoes to make a colourful side salad. Enjoy this flavoursome dish (whilst wearing your most royal outfit if you want to dress for the occasion!).



What did you think of this recipe? Colour in the stars to give it a rating!

