LET'S EAT!

CORONATION CHICKEN JACKET POTATO

60-90 minutes

££



Allergens: mustard, egg, sulphites

What is it?

Coronation chicken is a combination of cold cooked chicken meat, curry powder 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!

MAKE IT FUN!

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.

What you'll need:

	For 2 people	3 people	4 people
Baking potato	2	3	4
Mayonnaise	2 tsp	3 tsp	4 tsp
Curry powder	1 tsp	2 tsp	2 tsp
Mango chutney	1 tbsp	1 tbsp	2 tbsp
Sultanas	2 tbsp	3 tbsp	4 tbsp
Diced chicken	200g	300g	400g
Salad leaves	100g	150g	200g
Cherry tomatoes	4	6	8

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:



Step 1:

Place you baking potato on a tray and pierce several times with a knife. Cook at 200 degrees (gas 6 for around an hour, until the potato is soft and fluffy inside.

Step 2:

Put a small amount of oil (or butter) into a pan over a medium heat and cook the chicken until the flesh is white all the way through. Remove from the heat and allow to cool completely.





Step 3:

Meanwhile mix the mayonnaise, curry powder, mango chutney and sultanas in a bowl. Season with a pinch of salt and pepper. Add the cooked chicken and stir to coat in the coronation mix.

Step 4:

Remove your cooked potato from the oven. Slice in half and pile your coronation chicken mix on top. 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!)



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME ★1 ★2 ★3 ★4 ★5 LET'S MAKE IT AGAIN!