

Smoked Chicken and Orange in Spiced Mayonnaise

Smokey Jo's vibrant summer dish. Make a change from your classic coronation chicken and give this spiced chicken and orange mayonnaise recipe a try today. Serves 6-8.



Ingredients

- 2 [*Smoked Chicken Breast*](#)
- 5 Oranges or 4 Tangerines
- 300ml [*Cotswold Gold Mayonnaise*](#) & 2 tbsps [*Llaeth Y*](#)

[*Llan*](#) Natural Yoghurt

- 1 *Green Pepper*
- 1 *tsp Curry Powder*
- 2 *shakes Tabasco*
- 1 *shake Paprika*
- 1 *tsp Anchovy Essence*

Instructions

Remove the [*Smoked Chicken*](#) from the pack and roughly chop the meat.

Take the oranges – grate the zest and then remove the peel and pith. Segment. Reserve Half the segments for garnishing.

Cut the green pepper into slices.

To spice the mayonnaise simply beat in the curry powder, yoghurt, anchovy essence, tabasco, paprika and orange zest.

Now stir in the chopped chicken meat, orange segments and green pepper.

Garnish with reserved orange and serve chilled with a black or basmati rice salad dressed with fresh herbs and a vinaigrette.