

Smokey Jo's Coronation Chicken

Of course, we wouldn't expect you to go through the trouble of cooking your own chicken when you can easily use our smoked chicken as a luxurious and fabulously simple substitute. Why not try Smokey Jo's Coronation Chicken? Recipe Serves 6.



Ingredients – Serves 6

- 8 170g [Smoked Chicken Breasts](#)
- 1tbsp [Olive Oil](#)
- 1 small Onion, peeled and chopped
- 1 tbsp freshly ground garam masala
- ¼ pint stock – use water and a ¼ stock cube
- 1 rounded tsp Tomato Puree
- 2 rounded tbsps gooseberry or apricot jam or sweet chutney
- 95ml [Yoghurt](#)
- 190 ml [Mayonnaise](#)
- 3 tbsps single cream
- Handful chopped Hazelnut's

Instructions

To prepare the sauce - Heat the oil in a saucepan, add the onion, cover and fry very gently for 5 minutes until soft.

Stir in the garam masala and cook for a further few minutes to bring out the flavour. Stir in the stock tomato puree, strained lemon juice and jam or chutney. Stir until boiling, then simmer for 5 minutes.

Draw off the heat and strain the sauce into a basin. Allow to cool, then stir in the mayonnaise, cream, and yoghurt.

Cut the chicken into chunky pieces and arrange in a serving dish. Spoon over the curry mayonnaise and serve with plain boiled cold rice tossed in French dressing with deseeded quartered tomatoes, diced cucumber and a few seedless raisins or diced fresh pineapple added.

Finish with a handful of chopped hazelnuts.