



Great Ideas



CORONATION CHICKEN

Serves 4

- 2 tbsp. honey
- 1 tbsp. curry powder
- 2 tbsp. white wine
- 3 tbsp. mango chutney
- 10 tbsp. mayonnaise
- 5 tbsp. heavy cream, whipped, or Greek yogurt
- 4 cold, cooked chicken breasts (about 2 lbs.), chopped
- 1 tbsp. finely diced dried mango
- 1/3 cup raw cashews, lightly toasted
- 1 ripe peach, peeled and thinly sliced

Carolyn Robb's

REGAL RECIPE

The former chef for the royal family shares a dish originally created for the coronation of Queen Elizabeth II

1. In a small saucepan, cook honey and curry powder for 2 minutes, stirring constantly. Add wine and chutney and continue cooking 2 more minutes. Scrape into a bowl. When cool, stir in mayonnaise and cream.
2. Put chicken in a serving bowl. Add dressing and stir gently to combine. Top with mango, cashews and peach. Serve with mixed grains.



FROM TOP LEFT: HUGO PHILPOTT/PIGGETTY IMAGES; SIMON BROWN; FOOD STYLIST: CARRIE PURCELL/INGLEO; PROP STYLIST: SARAH CAVE/INGLEO