

06. CORONATION CHICKEN



Prep time: 15 minutes Serves: 4

INGREDIENTS

- 1 barbecue chicken
- 1/2 cup roasted cashews, chopped coarsely
- 1/2 cup dried apricots, sliced thinly
- 1 large lettuce, leaves separated
- 1 large red capsicum, sliced thinly

DRESSING

- 1 cup S&W Real Whole Egg Mayonnaise
- 2 tablespoons lemon juice
- 2 teaspoons curry powder

INSTRUCTIONS

1. Whisk ingredients for dressing in a large bowl.
2. Remove skin and bones from chicken. Slice meat thickly.
3. Add chicken, nuts and apricots to dressing. Toss to combine.
4. Arrange lettuce leaves on a platter. Top with capsicum and chicken mixture.

TIPS

- Serve this dish with a rice salad.
- This dish is great for feeding a crowd because it is easy and impressive, simply double or triple the recipe.
- Any leftovers can be put in sandwiches.
- Try using halved grapes in place of the apricot or roasted almonds in place of the cashews.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au