

OVERALL time: 30 mins

CORONATION CHICKEN - 3 WAYS

Coronation chicken is an old favourite in the Cape Herb & Spice kitchen, because when chicken-meets-mayo-meets-curry, something special happens. The things one can do with a decent coronation chicken recipe are almost endless. Like coronation chicken spring rolls, coronation chicken crostini and coronation chicken salad cups. We used our popular Cape Herb & Spice Cape Malay Curry Spice for these three recipes. To make it healthier and lighter we used yoghurt in addition to mayo, and we poached our chicken breasts for moist, plump perfection.

Metric

Number of servings : 4

ingredients

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 10 mins

FOR THE CORONATION BASE HAVE A LOOK AT THIS LINK: [CORONATION CHICKEN - 2 WAYS](#)

For coronation chicken crostini

Slice day-old ciabatta, drizzle lightly with olive oil and place under a grill or in a hot griddle pan until golden toasted both sides. Spoon coronation chicken onto toasted bread along with finely sliced radish and micro leaves. Scatter over golden sultanas and coconut flakes.

For coronation chicken potato salad boats

Wash large potatoes and dry. Stab potatoes a couple of times with a small sharp knife. Rub with olive oil and sprinkle lightly with salt. Place on a lined baking tray and bake in a preheated 220 °C oven for 50-60 minutes, turning potatoes halfway through. That's it - you've just made perfect oven-roast whole potatoes steakhouse style! Allow potatoes to cool, then halve lengthwise and use a sharp small spoon or knife to scoop out the inside, leaving a 2mm rim of potato in contact with the skin. Mix the potato you scooped out with coronation chicken and diced celery and spoon back into hollowed out potatoes. Garnish with finely chopped chives or dill, and edible flowers. For extra lushness, give each potato boat a small dollop of mayo mixed with yoghurt and dust with ***Cape Herb & Spice Cape Malay Curry Spice***.

For coronation chicken pasta salad

Cook pasta screws or shells – opt for tri-coloured pasta for extra prettiness on the plate. Drain pasta, drizzle lightly with extra virgin olive oil, dust with salt and black pepper and spoon into a large shallow bowl. Top with coronation chicken, then garnish with lots of crunchy goodies. Think finely sliced spring onions, celery ribbons, flaked almonds and golden sultanas.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

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