

# Coronation Chicken Sandwich

This classic British sandwich offers a regal blend of tender chicken in a creamy, curry-spiced sauce, balanced with a touch of sweetness, sandwiched between slices of fresh sourdough.

This recipe serves 3 people.



## Ingredients

4 chicken breast  
1 cinnamon stick  
4 cardamom pods  
1" fresh ginger  
olive oil  
2 onions, roughly chopped  
6 tbsp mayonnaise  
2 tbsp yoghurt  
 $\frac{1}{2}$  tsp salt  
1 tbsp curry powder

½ tsp chilli powder  
1 red chilli, chopped  
4 spring onions, chopped  
1 tbsp mango chutney  
chilli oil (optional)  
lettuce leaves  
sourdough slices

### **Method**

- Place the chicken breast in a pan and cover in water. Add the cinnamon stick, cardamom pods, and fresh ginger. Bring to a boil and cook for 15 minutes.
- Heat 3-4 tbsp olive oil in a pan. Add the onions and cook on medium heat until golden and crispy. Transfer to a sieve placed over a bowl to drain any excess oil.
- To prepare the paste, place the mayonnaise, yoghurt, salt, curry powder, chilli, spring onions, and mango chutney in a large bowl. Mix well.
- Shred the chicken and add to the paste. Mix well.
- Heat 1-2 tbsp oil in a frying pan. Toast all sides of the sourdough until golden and crispy.
- Assemble the sandwich by adding the lettuce leaves to the inside of one slice.
- Add the chicken filling and drizzle with some chilli oil. Top with the other slice of sourdough.
- Enjoy!