

SMOKED CHICKEN & ORANGE IN SPICED MAYONNAISE

Serves 6-8

Ingredients

- 2 [Smoked Chicken Breasts](#)
- 2 Oranges or 4 Tangerines
- 300ml [Cotswold Gold Mayonnaise](#)
- 1 Green Pepper
- 1 tsp Curry Powder
- 2 shakes Tabasco
- 1 shake Paprika
- 1 tsp Anchovy Essence
- Black or basmati rice salad
- Fresh herbs
- Vinaigrette



Remove the [Smoked Chicken](#) from the pack and cut into medium-thickness slices.

Take the oranges – grate the zest and then remove the peel and pith. Cut into segments and reserve half of the segments for garnishing.

Cut the green pepper into slices.

To spice the [Mayonnaise](#) simply mix in the curry powder, yoghurt, anchovy essence, tabasco, paprika and orange zest.

Add the [Smoked Chicken](#), orange segments and green pepper to the spiced [Mayonnaise](#).

Garnish with reserved orange and serve chilled with a black or basmati rice salad dressed with fresh herbs and a vinaigrette.

Enjoy!