

SMOKEY JO'S CORONATION CHICKEN

Serves 6

Ingredients

8 x 170g [Smoked Chicken Breasts](#)
190ml [Cotswold Gold Mayonnaise](#)
1 tbsp [Fino Olive Oil](#)
95ml Yoghurt
1 small onion, peeled and chopped
1 tbsp freshly ground garam masala
¼ pint stock – use water and a ¼ stock cube
1 rounded tsp Tomato Puree
2 rounded tbsp gooseberry or apricot jam or [sweet chutney](#)
3 tbsp single cream
Fresh lemon juice
Handful chopped Hazelnuts
Plain boiled rice, cold, to serve
Tomatoes, deseeded and quartered
Cucumber, diced
A handful of seedless raisins or fresh diced pineapple,
to serve



To prepare the sauce - Heat the [Fino Olive Oil](#) in a saucepan, add the onion, cover and fry very gently for 5 minutes until soft.

Stir in the garam masala and cook for a further few minutes to bring out the flavour. Stir in the stock, tomato puree, strained lemon juice and [jam or chutney](#). Stir until boiling, then simmer for 5 minutes.

Draw off the heat and strain the sauce into a basin. Allow to cool, then stir in the [Mayonnaise](#), cream, and yoghurt.

Cut the [Smoked Chicken](#) into chunky pieces and arrange in a serving dish. Spoon over the curry mayonnaise and serve with plain boiled cold rice tossed in French dressing with deseeded quartered tomatoes, diced cucumber and a few seedless raisins or diced fresh pineapple added.

Finish with a handful of chopped hazelnuts and enjoy!