

Coronation Chicken Finger Sandwiches

INGREDIENTS

- A loaf of soft sliced bread
- Butter
- Fresh coriander
- 4 chicken breasts
- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 1 tablespoon curry powder
- 150 ml chicken stock
- 1 teaspoon tomato puree
- A good squeeze of lemon juice
- 2 tablespoons mango chutney
- 2 tablespoons mayonnaise
- 1 heaped teaspoon double cream (thick)

DIRECTIONS

Cook the chicken:

1. Flatten the chicken breasts so that they are even.
2. Salt and pepper one side, then place in a lightly oiled heated pan with the seasoned side down.
3. Cook for one minute.
4. Salt and pepper the other side, then turn the chicken breast over.
5. Cook for 10 minutes with the lid on. The turn off the heat,
6. and leave with the lid on for 20 minutes.

Make the Coronation Chicken sauce

- 1 Heat oil in saucepan, add the chopped onion, cover and sauté gently for 5 minutes until the onion is soft but not brown.
- 2 Stir in the curry powder and cook for another two minutes, this will help bring out the flavour.
- 3 Add the stock, tomato puree, lemon juice and chutney.
- 4 Stir until bubbling, then cook for 5 minutes until the mixture reduces and thickens.
- 5 Allow to cool for half an hour or so, then stir in the mayonnaise and cream.
- 6 Cut the chicken into reasonable sized chunks and mix thoroughly with the sauce.

Compile the sandwiches

1. Prepare the bread: Spread a thin layer of soft butter on one side of each bread slice. This will add a delicious richness and help hold the sandwich together.
2. Spread a layer of the Coronation Chicken mixture on one buttered side of the bread.
3. Add a sprinkle of chopped coriander and then place the other slice of bread, buttered side down, on top of the filling.
4. Press both slice gently together and then trim the crusts using a sharp knife.
5. Slice the sandwich into rectangular, finger-sized portions.