

CORONATION CHICKEN TIKKA

Here we're giving this classic buffet dish the Curry Legend treatment! We're marinating the chicken in a tikka paste before grilling for maximum flavour, then stirring into a **HALDI BLEND** mayonnaise with toasted almonds for crunch, and dried fruit for sweetness. It makes the perfect sandwich or jacket potato filling for a summer lunch.

Prep
5 mins

Cook
45 mins

Heat


Serves
4
with sides

500g **diced chicken** (thighs are

best)

1 **lemon**

150g **natural yogurt** (full fat is

best)

150g **mayonnaise**

1 tbsp **tomato puree**

1 tbsp **sugar** (soft brown is best)

40g **flaked almonds**

40g **dried apricots** or **raisins**

4 tsp



HALDI BLEND

2 tsp



METHI BLEND

1 tsp



MIRCHI BLEND

1

Preheat the grill now

2

Soak the apricots in freshly boiled water from the kettle

3

Mix the chicken with the tomato puree, juice of $\frac{1}{2}$ the lemon, 2 tsp **HALDI BLEND**, 1 tsp **METHI BLEND**, 1 tsp **MIRCHI BLEND** and $\frac{1}{2}$ tsp salt until fully coated. Leave to marinate for 10 minutes (or 1-2 hours if you have time)

4

Grill the chicken (including all the marinade) for 10 minutes turning frequently or until cooked through and charred around the edges

5

Drain the apricots (discarding the soaking liquid) then finely chop

6

Toast the flaked almonds in a dry pan for 2 minutes or until starting to brown (be careful - they burn quickly!) then leave to cool

7

Mix the yogurt with the mayonnaise, juice of the remaining $\frac{1}{2}$ lemon, chopped soaked apricots, sugar, 2 tsp **HALDI BLEND**, 1 tsp **METHI BLEND** and a pinch of salt to a smoothish sauce

8

Stir in the grilled chicken and all but a handful of the toasted flaked almonds

9

Sprinkle over the remaining toasted flaked almonds to serve

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GOES GREAT WITH...

Bread and butter,
chutney and a
simple tomato
salad

EXTRAS
#39

ALSO WORKS A TREAT WITH...

- Paneer or diced courgettes for a veg version
- Poached chicken, pheasant or guinea fowl

RAISE YOUR GAME BY...

Adding a pinch of saffron for a touch of luxury!

