

Auntie Joy's

Amazing Creamy Coronation Chicken Infused with Local Apples



Recipe by Joy Rollston

Ingredients

- 4 large chicken breasts boned and skinned, diced into bite size pieces
- 1 tbsp olive oil infused with garlic
- 2 garlic cloves peeled and finely chopped
- 1 red onion finely diced
- 1 tablespoon mild curry powder
- 150g mango chutney
- 150g Crème Fraiche
- 2 apples (sharpe flavoured) peeled and diced
- 1 cup of raisins
- Ground black pepper and salt to season

Method

1. Heat the oil in a heavy based pan and brown chicken pieces on a high heat stirring continuously. Season with black pepper and salt.
2. When cooked through, remove chicken from pan and set aside.
3. Place red onion and garlic into the pan and stir until onion starts to have a glazed shine.
4. In a bowl mix together curry powder, mango chutney and Crème Fraiche.
5. Pour the mixture over the onion and garlic in the pan and stir well until the mixture starts to bubble.
6. Add chopped apples and raisins and fold the creamy mixture for the final time.
7. Add the cooked chicken pieces and repeat folding the creamy mixture for the final time.
8. Stir everything gently until the chicken is piping hot.
9. Serve hot or can be enjoyed cold.