



# Exclusive recipe



## Posh coronation chicken sarnie

**SERVES 2 PREP 10 mins COOK 20 mins EASY**

*'I've elevated the retro coronation chicken sandwich with curry paste, mango chutney and Greek yogurt, and piled it in a crusty baguette. It's ideal wrapped up and taken on a picnic with a salty bag of crisps.'* **Esther Clark**

30g butter, softened  
4 skin-on chicken thighs  
80g mayonnaise  
150g full-fat Greek yogurt  
2 tbsp korma curry paste  
pinch of cayenne pepper

½ small red onion, finely chopped  
1 tsp nigella seeds  
1 large crusty baguette  
2-3 tbsp mango chutney  
watercress, to serve

**1** Heat the oven to 200C/180C fan/gas  
6. Push the butter under the skin of the chicken, season and place on a baking tray. Cover with foil and roast for 35-40 mins until cooked through. Leave to cool before removing and discarding the skin, then cut the chicken into bite-sized pieces.  
**2** Mix together the mayonnaise, yogurt, curry paste, cayenne, onion and nigella

seeds. Toss this with the chicken and season to taste.  
**3** Split a baguette down the middle. Pile in the filling and dot with mango chutney. Add the watercress and sandwich together before cutting the baguette into four.

**PER SERVING** 569 kcals • fat 35g • saturates 10g • carbs 40g • sugars 8g • fibre 3g • protein 21g • salt 1.5g



### ESTHER CLARK

Esther is Good Food's deputy food editor. She trained at Leiths School of Food and Wine, and worked as a chef in Italy. She loves creating recipes using seasonal produce.  
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Samuel Groves  
Made in England 01817

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