



CORONATION CHICKEN

(SERVES 4)

INGREDIENTS

Lake Crystal Salt

1 large firm mango

50g sultanas

500g cooked chicken breast, skinned,
cut into strips

150ml Mayonnaise

50g cashew nuts, toasted

1 teaspoon lemon juice

1 teaspoon mild curry powder or paste

1 tablespoon mango chutney

Ground black pepper



METHOD

- Remove the skin from the mango.
- Cut the flesh off either side of the stone and slice into strips.
- Put chicken strips and half the mango into a large bowl.
- Mix the mayonnaise with the *Lake Crystal Salt*, curry powder or paste, chutney, lemon juice, and black pepper.
- Pour over the chicken mixture and toss gently to coat well.
- Add half the nuts and sultanas. Mix again.
- Transfer to a serving dish and garnish with the remaining mango strips and cashew nuts.
- Serve with a rice salad or arrange on a bed of crisp green salad leaves.

[Lake Crystal natural lake salt](http://www.lakecrystal.com.au) - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.