



Coronation Sandwich with Curry

30 minutes

Hands on

10-12

Portion(s)

1

Difficulty



Method

- Fill a pot with water. Add the bay leaf, peppercorns, salt and chicken breast.
- Boil over medium to high heat for about 15-20 minutes, until the chicken cooks all the way through.
- Remove from heat and set aside for 10 minutes so the chicken can cool while in the water. Remove from pot and refrigerate for 2-3 hours. This is done so the chicken won't fall apart when we cut it into pieces.
- When cold, cut into 2x2 cm cubes and place in a large bowl.
- Add the mayonnaise, mustard, chives, mint, curry powder and honey. Use a spoon to mix until the mixture has all turned yellow in color from the curry powder.
- Season to taste.
- Spread onto sliced bread, cover with another slice and cut diagonally to make triangles.

Tip

If you want to store the sandwiches in the refrigerator for 2-3 days, simply spread some butter on the bread so it doesn't become soggy from the filling!

Ingredients

- 400 g chicken breast
- 1 bay leaf
- 1 tablespoon black peppercorns
- 1 tablespoon salt
- 120 g mayonnaise
- 25 g mustard
- 2 teaspoons fresh chives, finely chopped
- 2 teaspoons fresh mint, finely chopped
- 2 tablespoons mild curry powder
- 1 tablespoon honey
- 20 slices of [Homemade Sandwich Bread](#)

Διατροφικός πίνακας

Nutrition information per 100 gr.

388 Calories (kcal)	13.0 Total Fat (g)	1.5 Saturated Fat (g)	52.0 Total Carbs (g)
19%	19%	8%	20%
11.6 Sugars (g)	14.4 Protein (g)	2.2 Fibre (g)	0.41 Sodium (g)
13%	29%	9%	7%