



CORONATION CHICKEN

with Savoy Cabbage and Parsley Potatoes



HELLO RAISINS

Raisins are smaller and darker than sultanas, but larger than dried currants, both of which are also dried grapes.



Onion



New Potatoes



Flat Leaf Parsley



Savoy Cabbage



Garlic Clove



Lemon



Chicken Breast



Curry Powder



Mango Chutney



Raisins



Water



Crème Fraîche

45 mins

1.5 of your 5 a day

Little Heat

Coronation Chicken is a dish with a chequered history. Invented in 1953 for the coronation of our dear old Queen, it was considered elegant dinner party fare for a couple of decades before falling into disrepute as a soggy sandwich filling. We think the combination of mango chutney and curry powder is a happy and glorious one so have reinvented this retro classic as a warm dish with some potato and cabbage on the side. Enjoy!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan** (with a **Lid**), **Fine Grater** (or **Garlic Press**), **Colander**, **Mixing Bowl**, two **Frying Pans** and a **Measuring Jug**. Now, let's get cooking!



1 DO THE PREP

Put a large saucepan of water with a generous pinch of **salt** on to boil for the **potatoes**. Halve, peel and thinly slice the **onion** into half moons. Quarter the **new potatoes**. Roughly chop the **parsley** (stalks and all). Cut the **cabbage** in half through the root and shred into 1cm wide slices. Peel and grate the **garlic** (or use a garlic press). Zest the **lemon**. Chop the **chicken** into roughly 1cm sized pieces (wash your hands afterwards!).



2 COOK THE POTATOES

Add the **potatoes** to your pan of boiling water and cook for 15-20 mins. ★**TIP:** *The new potatoes are cooked when you can easily slip a knife through.* When done, drain in a colander, return to the pan and pop a lid on to keep warm. Meanwhile, put the **chicken** pieces in a mixing bowl and add the **lemon zest**. Season with **salt** and **black pepper** and mix well.



3 BROWN THE CHICKEN

Put a drizzle of **oil** in a frying pan on medium-high heat. Add the **chicken** and cook until browned, 6-7 mins. ★**TIP:** *Cook the chicken in batches if you need to as you want it to brown not stew.* Once cooked, remove from the pan and set aside. Add a little more **oil** to the pan, lower the heat to medium and add the **onion**. Cook until soft, 6-7 mins, then add the **curry powder** and **mango chutney** and cook for 1 minute more.



4 MAKE THE SAUCE

Return the **chicken** to the pan and add the **raisins**. Stir well and cook for another minute. Add the **water** (amount specified in the ingredient list) and the **crème fraîche**. Stir to combine, bring to a simmer and cook until reduced slightly, 5 mins. ★**TIP:** *Don't let it boil or the sauce might split!* Remove from the heat, stir through half the **parsley** and squeeze in some **lemon juice** to taste.



5 COOK THE CABBAGE

Put a knob of **butter** (if you have some, if not use a drizzle of **oil**) in another frying pan on medium heat. Add the **garlic** and cook for 1 minute, then add the **cabbage**. Season with **salt** and **black pepper**. Stir and cook until the **cabbage** has wilted slightly, 3-4 mins.



6 FINISH AND SERVE

While the **cabbage** is cooking, add the remaining chopped **parsley** to your **potatoes** along with a knob of **butter** (if you have some - if not use a glug of **oil** instead). Lightly crush the **potatoes** with a fork, mixing in the **butter** and **parsley**. Serve your **warm coronation chicken** on plates with some **cabbage** and **potatoes** on the side. **God save the Queen!**

2 PEOPLE INGREDIENTS

Onion, sliced	½
New Potatoes, quartered	1 small pack
Flat Leaf Parsley, chopped	½ bunch
Savoy Cabbage, shredded	½
Garlic Clove, grated	1
Lemon	½
Chicken Breast, chopped	2
Curry Powder ¹⁰⁾	¾ tsp
Mango Chutney	20g
Raisins	20g
Water*	50ml
Crème Fraîche ⁷⁾	1 small pot

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	608	108
(kJ)	2575	456
Fat (g)	26	5
Sat. Fat (g)	13	2
Carbohydrate (g)	51	9
Sugars (g)	23	4
Protein (g)	45	8
Salt (g)	0.48	0.08

ALLERGENS

⁷⁾Milk ¹⁰⁾Mustard

THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

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