



Coronation Chicken Sandwich with Mango Chutney & Rocket | Serves 1

Lunch 5 Minutes • Little Spice

4A



Mayonnaise



Curry Powder



Seeded Roll



Mango Chutney



Rocket



Cooked Chicken Slices

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Small Bowl, Spoon, Knife.

Ingredients

	Quantity
Mayonnaise 8) 9)	1 sachet
Curry Powder	½ sachet
Granary Roll 13)	1
Mango Chutney	1 sachet
Rocket**	20g
Cooked Chicken Slices**	1 pack

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	132g	100g
Energy (kJ/kcal)	1186/284	901/216
Fat (g)	8	6
Sat. Fat (g)	1	1
Carbohydrate (g)	40	31
Sugars (g)	14	11
Protein (g)	13	10
Salt (g)	1.36	1.03

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg 9) Mustard 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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HelloFresh UK

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 You can recycle me!



1



2



3



Mix It Up

a) Pop the **mayo** in a small bowl and add the **curry powder** (see ingredients for amount. Add less if you don't like too much heat). Mix together.

b) Halve the **seeded roll** lengthways and spread a spoonful of your **curry mayo** on the bottom half of the **roll**.

Chutney Time

a) Spread the **mango chutney** (see ingredients of amount) on the top half of the **roll**.

Layer it Up

a) Pop the **rocket** on the base of the **sandwich** (use as much or as little as you like).

b) Lay the **chicken slices** on top.

c) Sandwich together and tuck in.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.