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from  
The  
Collective  
Kitchen

## Susie's straight up zingy coronation chicken

Susie is our office guardian, ensuring team HQ is in tip top shape... she's also got a reputation for creating the most awesome coronation chicken ever **\*drool\***

### Alrighty, you'll need:

- 1 whole cooked chicken or 6 chicken breasts shredded
  - 6 dollops\* of Straight Up yoghurt
  - 4 dollops\* of mayonnaise
  - 4 tsp. curry powder
  - 4 big dollops of mango chutney
  - Juice of 1 lime
  - Salt and pepper
  - Handful of red grapes, halved
  - Handful of dried apricots, roughly chopped
- \*dollop = 1 heaped tablespoon

### Now you just need to:

1. Mix the Straight Up yoghurt, mayonnaise, curry powder, mango chutney, lime juice and a pinch of salt and pepper together in a bowl.
2. Mix in the shredded chicken and then add the apricots and grapes.
3. Serve in your favourite dish or on top of rice or a jacket potato!

**Susie's top tip** – add in a handful of flaked almonds to give your dish a li'l bit of added crunch!



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