

# Now you can make your own Coronation Chicken sandwich



## INGREDIENTS

**Two slices of good, fresh, unbuttered brown or granary bread**

**About 60g of roasted chicken breast**

**A generous dollop of Coronation sauce (see method below)**

**Sea salt and coarse-ground black pepper**

**A tablespoon of good mango chutney**

**A small handful of toasted almonds**

**4 slices of vine-ripened tomato**

**A handful of fresh, mixed lettuce leaves (we use iceberg, frisee and lollo rosso)**

*For the Coronation sauce:*

**1 teaspoon of tomato puree**

**1 tablespoon of mayo**

**1/2 teaspoon of Madras curry paste**

**A pinch of Allspice**

**1 dried apricot, finely chopped**

**A dash of lemon juice**

**A sprig of coriander, roughly chopped**

**1 teaspoon of thick cream**

**Sea salt and coarse-ground black pepper**

## PREPARING THE FILLING

1. To make the Coronation sauce, mix all of the ingredients together in a bowl with a small whisk and add the salt and pepper to taste. Add the chicken to the bowl (stick to free range or organic chicken – you can use freshly roasted breasts or tear your favourite bits from a whole bird) mix thoroughly and set aside.

2. Toast the almonds under the grill, turning occasionally, until they're a rich, golden colour.  
3. Cut four slices of tomato. For total Pret authenticity, measure the slices to exactly 5mm. Every one of our shop kitchens has an expensive, custom-made slicer for this (you can use a sharp knife).

## MAKING THE SANDWICH

1. Use two forks to spread the chicken and Coronation sauce mix onto the bottom slice of bread (we call this 'picture perfect').  
2. Season with sea salt and coarse ground black pepper.  
3. Add the mango chutney and spread to the edges of the sandwich.  
4. Scatter the almonds evenly on the mango chutney.  
5. Arrange the tomatoes and top with the handful of fresh, mixed lettuce leaves.  
6. Put the second slice of bread on and cut in half diagonally with a sharp knife.



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