



CLONAKILTY

CURRIED CHICKEN BREASTS WITH CRUNCHY HAZELNUT TOPPING



IRISH YOGURTS

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Curried Chicken Breasts with Crunchy Hazelnut Topping

Recipe by Chef Edward Hayden

Ingredients

- **Curried Chicken Breasts**
- 6 breasts of (Skinless and boneless) chicken-with incisions on top
- 2 tablespoons Irish Yogurts Clonakilty Kefir Natural
- 2 cloves garlic, crushed
- 1 teaspoon curry powder
- 4 cardamom pods-crushed



- ½ tsp chilli powder
- Juice of ½ lime
- **Topping**
- 4oz/110g hazelnuts-crushed
- 2 tablespoons breadcrumbs
- 1 tablespoon chopped coriander
- Pinch chilli flakes (optional)
- **Kefir & Mango Dressing**
- 3 tablespoons Irish Yogurts Clonakilty Kefir Natural
- 1 tablespoon mango chutney
- Juice of ½ lime
- 1 tablespoon chopped coriander
- Seasoning
- **To Serve**
- Mixed lettuce leaves
- Lime Wedges
- Basmati Rice
- Naan Bread
- Kefir & Mango Dressing

Directions

- Preheat the oven to 190°C/375°F/Gas Mark 5
- Mix the kefir, garlic, curry powder, lime juice, cardamom pods and the chilli powder together in a small bowl and season. Spread over the chicken and chill for at least twenty minutes
- Meanwhile make the hazelnut topping by mixing together the crushed hazelnuts with the breadcrumbs and chopped coriander. Retain until required.
- Put the chicken a flat baking tray lined with parchment paper, scatter with the hazelnut topping and bake in the preheated oven until blackened at the edges, about 20-25 minutes
- **For the Kefir & Mango Dressing**
- Combine all ingredients together and store in the fridge until required
- **To Serve**
- Serve on a large platter with some of the salad leaves, basmati rice, naan bread, coriander and some of the kefir & mango dressing