

CHUTNEY-MAYO CHICKEN PULL-APART RING

Serves 4-6

INGREDIENTS

For the 2-ingredient dough:

4 cups self-raising flour
2 cups plain yoghurt

For the chicken filling:

1 pack (about 400g) SPAR SELECT Fresh Chicken Breasts
3 tbsp SPAR Chicken Spice
1 tbsp oil
½ cup SPAR Hot Chutney
½ cup SPAR Original Mayonnaise
½ cup chopped spring onion
Salt and pepper, to season

To assemble:

250g SPAR Grated Mozzarella Cheese
1 egg, beaten

Serving suggestion:

Mayonnaise, to drizzle
Chutney, to dip
Chopped parsley, to garnish
Side salad

METHOD

1. Prepare the 2-ingredient dough by combining the flour and yoghurt and kneading until smooth, about 8 minutes.
2. Rub the SPAR Select Fresh Chicken Fillet Breasts with the SPAR Chicken Spice.
3. Preheat the oil in a medium-large pan over a high heat and sear each side of the chicken breasts, about 1-2 minutes a side. Turn the heat down to low and cover with a lid to steam the chicken breasts until cooked through, about 10 minutes.
4. Remove the cooked chicken from the heat and allow to cool slightly until easy to touch. Shred the chicken using a fork.
5. Combine the SPAR Original Mayonnaise and SPAR Hot Chutney and whisk until smooth and well combined.
6. Add the shredded chicken and spring onion to the sauce and mix well. Season with salt and pepper to taste.
7. Preheat the oven to 180°C and grease a large baking tray.

