

# Coronation Potato and Prawn Salad

Cooking methods: Boiling, frying

## About Coronation Potato

An English food writer and chef are credited with inventing 'Coronation' chicken when they suggested serving the dish at a banquet to mark the coronation of Queen Elizabeth II.

 **Preparation Time**  
10 minutes

 **Cooking Time**  
10 minutes

### Suitable potato varieties:

Salad, such as Charlotte or Maris Peer

## Ingredients

- 500g salad potatoes, e.g. Charlotte, diced
- 75g fat-free Greek yogurt
- 50g low-fat mayonnaise
- 1 tsp medium madras curry powder
- ¼ tsp turmeric
- 50g dried apricots, chopped
- 25g pack chives, chopped
- 150g cooked, peeled tiger prawns

## Equipment

- Scales
- Knife
- Chopping board
- Saucepan with lid
- Colander
- Measuring spoons
- Mixing bowl



## Method

- 1 Cook the potatoes in boiling water for 10 minutes until tender, drain.
- 2 Meanwhile, mix together the yoghurt, mayonnaise, curry powder and turmeric. Stir in the apricots, chives and hot potatoes. Allow to cool.
- 3 Stir in the prawns with 3 tbsp water and season well.

For more potato recipes, visit [www.prepcookservepotatoes.org.uk](http://www.prepcookservepotatoes.org.uk)