

Chef from the Hood Recipes



Chef:
Ellen Draper

Restaurant:
Sunnyside Cafe

Recipe:
Sunnyside Cafe's Chicken Curry Sandwich

Ingredients

The following ingredients will make enough filling for 4 to 6 hot or cold sandwiches or topping for several large salads:

1 pound (more or less) cooked, boneless, skinless chicken meat (light and/or dark meat) cut into bite-sized pieces
8 ounce package of cream cheese, softened at room temperature
1/2 jar Patak's Sweet Mango Chutney (sold only at Fiesta/Pacific)
2 tablespoons Patak's Mild Curry Paste (or Spicy for hotter flavor)

Blend softened cream cheese with chutney and curry paste. Fold in cooked, chilled chicken and stir until the chicken is incorporated. Use this curried chicken as a filling for sandwiches or to top salads. See notes above for Ellen's serving ideas!

At the Sunnyside Cafe, this curry is one of the most popular sandwich fillers. There, it is served with lettuce and sliced tomato inside a split croissant or as a filling inside a toasted panini. Chef Ellen Draper says you can jazz up your sandwich even more with raisins, coconut, sliced red onion and/or sprouts, but it's great just like this!