

# Curried Peanut Chicken

**Category:** Appetizer

**Servings:** 2

**Rating:** 10

**Source:** One Million Recipes

**Description:**

**Ingredients:**

1/2 cup cilantro	garnish
4 chicken breasts	4 halves, skinned and boned
1/2 cup half and half	2 cups
1/2 cup mayonnaise	1 1/2 cups
3 mango chutney	3 tablespoons, hot
2 sherry	2 tablespoons
1 sherry vinegar	1 tablespoon
7 curry powder	7 teaspoons
1 turmeric	1 teaspoon
2 cups peanuts	2 cups, roasted, salted, finely chopped

**Instructions:**

Place chicken breasts in a shallow baking dish just large enough to hold them. Pour half and half over them and bake in a pre-heated oven at 350° for 30 minutes. Let cool and cut into bite-sized cubes.

Process mayonnaise, chutney, sherry, vinegar, curry powder, and turmeric in a food processor. Dip chicken pieces into the curry mayonnaise and roll in the chopped nuts. Refrigerate for 30 minutes.

Arrange on a serving plate with fancy toothpicks. Garnish with a little cilantro for colour.