

# Chicken Roasted With Sour Cream, Lemon Juice and Mango Chutney

by Lois Renthall, served at 2013 Annual Meeting

2 whole boneless skinless chicken breasts, cut in half lengthwise—4oz.  
each 1/2 C. Hellman's mayonaise

1/2 C. sour cream or low-fat yogurt

2 T Major Gray's Chutney—mango

1/2 t curry

juice of 1 lemon pepper

450 oven

Lay chicken (bite sized) in roasting dish Stir together the rest of ingredients  
Spoon sauce over chicken  
Place in oven for about 15 minutes  
Serve hot or cold  
Lois uses low-fat yogurt. Don't overcook!!!