



4

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Stove

LANCEWOOD® CREAMY CHICKEN CURRY

INGREDIENTS:

- 30 ml oil
- 1 onion, chopped
- 250 ml chicken stock
- 5 ml ginger powder
- Salt & freshly ground black pepper to taste
- 1 x 400 g canned tomatoes, peeled & chopped
- 15 ml cumin powder
- 30 ml dried curry leaves
- 15 ml turmeric
- 250 ml **LANCEWOOD® Double Cream Plain Yoghurt**
- 4 chicken breasts, chopped

To serve:

LANCEWOOD® Double Cream Plain Yoghurt & fresh coriander

METHOD:

Heat the oil in a large pot and add the onion. Gently fry for 5 minutes, or until soft. Pour in the chicken stock and add the ginger powder and seasoning. Pour in the chopped tomatoes and add the cumin, curry leaves, turmeric and **LANCEWOOD® Double Cream Plain Yoghurt**. Add the chicken and mix well. Leave to simmer for 40 minutes. Serve with **LANCEWOOD® Double Cream Plain Yoghurt** and fresh coriander.

PRODUCTS USED:



Double Cream Plain Yoghurt

ENJOY!