

# CHICKEN CURRY

## INGREDIENTS

6	Chicken Breasts, or Chicken Thighs Cubed
2	Large Onions, (Sliced)
10	Button Mushrooms (Cut ¼)
2	Cloves (Diced)
15g	Fresh Coriander Chopped
1	Can Coconut cream
40g	Chicken Bouillon
600g	Cooked Rice
2 tbsp.	Cornflour

## SPICES

1 tsp.	Curry Powder
1 tsp.	Chilli Powder
1 tsp.	Turmeric
1 tsp.	Coriander Powder
1 tsp.	Cumin Powder
1 tsp.	Paprika

## METHOD

1. Place all Spices in a Sauce pan, with a little oil, bring out the bloom of the spices, over a low heat
2. Add Chicken, onions, Mushrooms, Garlic, & sweat, for a good 10 mins
3. Add the Chicken Bouillon
4. Cook out on low heat till chicken is cooked, & flavour has come through
5. Add Coconut cream, & reduce a little,
6. before serving, add Chopped fresh Coriander and thicken with cornflour
7. Serve on Boiled Rice

## VIDEO

Prefer step by step video? No problem, just click below.

