

Chicken Curry

Ingredients

- 5 grammes Ginger root, raw
- 50 grammes Piments, piments forts, verts, crus
- 2 Mediums Onions, raw
- 2 Mediums Tomatoes, red, ripe, raw, year round average
- 3 cups Water, bottled, generic
- 800 grammes Poulet, peau (pilons et cuisses), cru
- 1 cups Water, bottled, generic

Instructions

1. Place ginger-garlic paste, chili, curry leaves, onions, tomatoes and MAGGI® Indian Masala Mix in a blender and process to a rough paste.
2. Heat oil in a large saucepan with curry leaves and cook until aromatic. Add paste and stir for around 2 mins. Then add chicken and water and simmer over medium heat until chicken is fully cooked.
3. Dissolve MAGGI® Coconut Milk Powder in water and stir into the sauce. Simmer for an additional 15 mins.
4. Remove from heat, transfer the Chicken Curry to a serving dish and optionally garnish with curry leaves.

Nutrients

Les glucides	13.92
Énergie	746.89
Les graisses	70.09
Protéine	15.61

6 Servings