



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# SOUTHERN INDIAN CHICKEN CURRY WITH BROCCOLI & BASMATI RICE



PREP  
**10 min**



COOK  
**25 min**



SERVES  
**4**

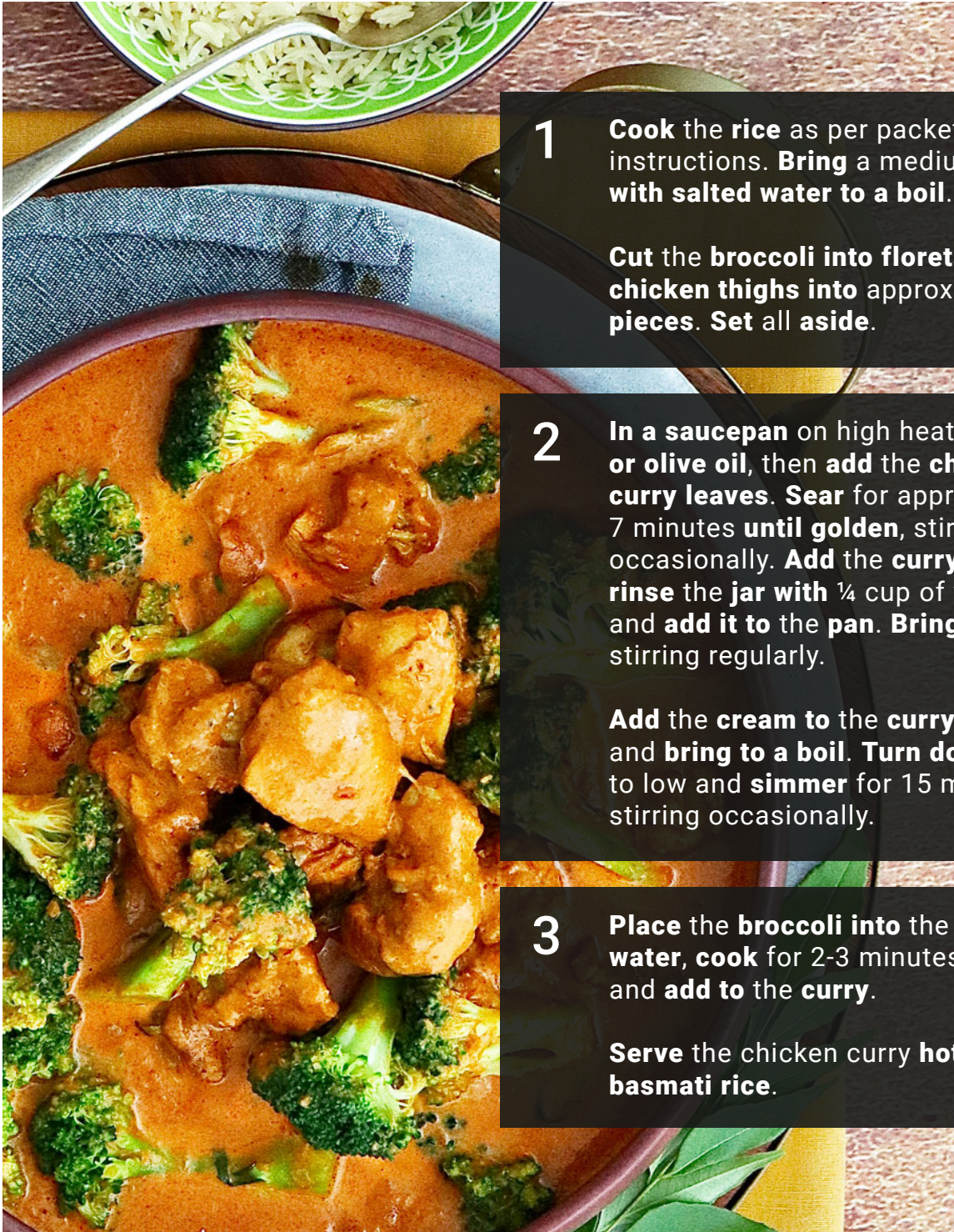
## INGREDIENTS:

- > 500g Chicken Thighs
- > 2 Cups Parboiled Basmati
- > 1 Broccoli Head
- > 375g Madras Curry Sauce
- > 300ml Cream
- > 10 Curry Leaves

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Ghee or Olive Oil
- > Salt and Pepper

# METHOD - GET COOKING!



**1** Cook the rice as per packet instructions. Bring a medium sized pot with salted water to a boil.

Cut the broccoli into florets. Cut the chicken thighs into approximately 5cm pieces. Set all aside.

**2** In a saucepan on high heat, add ghee or olive oil, then add the chicken and curry leaves. Sear for approximately 7 minutes until golden, stirring occasionally. Add the curry sauce, rinse the jar with  $\frac{1}{4}$  cup of water and add it to the pan. Bring to a boil, stirring regularly.

Add the cream to the curry, mix well and bring to a boil. Turn down heat to low and simmer for 15 minutes, stirring occasionally.

**3** Place the broccoli into the boiling water, cook for 2-3 minutes, drain well, and add to the curry.

Serve the chicken curry hot with basmati rice.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover curry leaves in any curry base sauce or dhal.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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