



CHIMICHURRI CHICKEN CURRY

INGREDIENTS

Ingredients for the marinade

- 5g fresh parsley
- 8g fresh coriander
- 1 green chilli, deseeded
- 2 cloves garlic
- 1 spring onion
- 3 tbsp olive oil
- 1/2 tbsp white wine vinegar
- 1 inch fresh ginger, chopped

Ingredients for the curry

- 3 chicken breasts, 1 inch dice
- 1 tsp Singapore Sling
- 2 tbsp curry paste
- 1 tbsp olive oil
- 1 tbsp butter
- 1 onion, chopped
- 1 x 400ml tin coconut milk

INSTRUCTIONS

1. Put all the ingredients for the herb marinade in a food processor and blitz until smooth
2. In a large bowl, mix together the chicken pieces with the herb marinade, 1 tsp Singapore Sling and 2 tbsp of your chosen curry paste. Set aside for one hour
3. On the hob, heat 1 tbsp olive oil with 1 tbsp butter. When hot add the chopped onion and fry for 5 minutes until nicely coloured
4. Add in the marinated chicken pieces and fry for a further 10 minutes until the chicken is getting a good colour
5. Add in the coconut milk and cook for a further 30 minutes until the chicken is cooked and the sauce is nicely thickened
6. Serve with rice and naan



Feeds
4



Prep time
1 h



Cook time
30 m

