



Jolly Fine Recipe

Pan Cooked Chicken Curry Recipe

Recipe

Ingredient	Amount
Chicken, diced	450g (1lb)
Sweet Potato, peel and chopped	450g (1lb)
Peppers, chopped	2
Onion, chopped	1
Tomatoes	400g (1 tin)
Water	400g (1 tin)
No Hurry Chicken Curry Sauce Mix	75g
Spinach	175g

Method

1. Heat a teaspoon of cooking oil in a pan, add the onions and diced chicken and fry for 5 mins until browned.
2. Add peppers, sweet potato and tomatoes and cook for 5 mins.
3. Mix the Curry Sauce sachet with 400ml of water, add to the pan and bring to the boil.
4. Reduce heat and simmer for 20 minutes stirring occasionally.
5. Add spinach, stir through and stand for 5 minutes before serving.



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