



Jolly Fine Recipe

No Hurry Chicken Curry Slow Cook Recipe

Recipe

Ingredients	Amount
Chicken, diced	450g (1lb)
Sweet Potato, peeled and chopped	450g (1lb)
Peppers, chopped	2
Onion, chopped	1
Tinned Chopped Tomatoes	400g (1 tin)
Water	200g
No Hurry Chicken Curry Sauce Mix	75g
Spinach	175g

Method

1. Place the chicken, sweet potatoes, peppers, tomatoes and onion into your slow cooker pot.
2. Blend the curry sauce mix with the water (200ml) and add to the slow cooker pot. Stir thoroughly.
3. Cover and cook for 4 hours on HIGH or 8 hours on MEDIUM or until the meat is tender and cooked through (keep covered during cooking: cooking times may vary between slow cooker models).
4. Remove the lid, add the fresh spinach and stir through. Stand for 5 minutes before serving.

Top Tip – smear a thin layer of oil around your slow cooker pot before adding the ingredient to prevent excess sticking.



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