

# *Jolly Fine Recipe*

## **GR Samba Spiced Chicken Moqueca** **Gourmet Sauce Mix Recipe**

### **Recipe**

<b>Ingredients</b>	<b>Amount</b>
Chicken breast, diced	800g
Red Peppers, chopped	2
Bunch of Spring Onions, chopped	1 bunch
Tin of Light Coconut Milk	1 Tin (400ml)
Moqueca Sauce Mix	75g
Chopped Fresh Coriander (optional)	To Taste
1 Lime (optional)	Half a lime freshly squeezed

### **Method**

1. Place the diced chicken, peppers, and spring onions into your slow cooker pot.
2. Blend the Moqueca Sauce Mix with the coconut milk (400ml) and add into 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 and stand for 5 minutes before serving.
5. Sprinkle with the chopped coriander and a squeeze of lime (optional).

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