



# UCCOOK

## Creamy Chutney Chicken Curry

with sultanas & fresh parsley

**Hands-on Time:** 35 minutes

**Overall Time:** 40 minutes

**Simple & Save:** Serves 3 & 4

**Chef:** Megan Bure

**Wine Pairing:** Neil Ellis Wines | Neil Ellis West Coast Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	740kJ	3820kJ
Energy	177kcal	914kcal
Protein	8.9g	45.8g
Carbs	25g	128g
of which sugars	9.2g	47.3g
Fibre	1.2g	6.2g
Fat	4.1g	21g
of which saturated	1.9g	9.7g
Sodium	131mg	847mg

**Allergens:** Cow's Milk, Allium, Sulphites

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	Jasmine Rice <i>rinse</i>
3	4	Free-range Chicken Breasts <i>pat dry &amp; cut into 1-2cm thick strips</i>
2	2	Onions <i>peel &amp; roughly dice</i>
45ml	60ml	Spice & All Things Nice Durban Curry Paste
90ml	125ml	Mrs Ball's Chutney
125ml	160ml	Crème Fraîche
90g	120g	Golden Sultanas <i>roughly chop</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Seasoning (salt & pepper)

**1. READY THE RICE** Place the rice in a pot with 600ml [800ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**2. FRY THE CHICKEN** Place a pan over medium heat with a drizzle of oil. Pat the chicken dry with paper towel and cut into 1-2cm thick strips. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. Remove from the pan, season, and set aside.

**3. CHUTNEY, CHICKEN & CURRY** Return the pan to medium heat with a drizzle of oil. Fry the onion until golden, 6-7 minutes (shifting occasionally). Add in the curry paste (to taste) and fry until fragrant, 30-60 seconds (shifting constantly). Mix in the chutney and cooked chicken and remove from the heat. Stir through the crème fraîche and seasoning. Loosen with water to desired consistency.

**4. DELICIOUS** Plate up the steaming rice with the chicken curry. Top with the sultanas and garnish with the parsley.