



UCCOOK

Chutney Chicken Curry

with almonds & fresh parsley

Hands-on Time: 40 minutes

Overall Time: 45 minutes

Simple & Save: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Piekenierskloof | Grenache blanc 2024

Nutritional Info	Per 100g	Per Portion
Energy	756kJ	3786kJ
Energy	181kcal	905kcal
Protein	9.2g	46.2g
Carbs	22g	109g
of which sugars	5.4g	26.9g
Fibre	1.3g	6.3g
Fat	5.9g	29.3g
of which saturated	2.4g	12.1g
Sodium	42mg	201mg

Allergens: Sulphites, Tree Nuts, Cow's Milk, Allium

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	Jasmine Rice <i>rinse</i>
30g	40g	Almonds
450g	600g	Free-range Chicken Mini Fillets
2	2	Onions <i>peel & roughly dice</i>
45ml	60ml	Spice & All Things Nice Durban Curry Paste
90ml	125ml	Mrs Ball's Chutney
150ml	200ml	Crème Fraîche
8g	10g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water
Paper Towel

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. CRUNCH FACTOR Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. FRY FOR FLAVOUR Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. Remove from the pan, season, and set aside. You may need to do this step in batches. Remove from the pan, season, and set aside.

4. 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.

5. DELICIOUS Plate up the steaming rice with the chicken curry. Top with the almonds and garnish with the parsley.