

# Chicken Curry

## ***Ingredient;***

3 chicken fillets cut into chunks

1 onion diced

½ red and green pepper diced

2 cloves of garlic crushed

2 tablespoons curry powder

1 tablespoon plain flour

1 tablespoon mango chutney

1 teaspoon tomato puree

1 pint / 560ml chicken stock

Salt and pepper

Pinch chili powder if wished

## ***Method;***

1. Chop chicken, onions and pepper.
2. In a hot large pan or wok brown off chicken with some oil.
3. Add in onions, peppers and garlic and cook for around 5 minutes until veg is soft.
4. Add in curry powder and brown gently in the pan.
5. Next add in tomato puree and flour to make a paste in the pan.
6. Stir in chicken stock gently and bring to the boil.
7. Season with salt & pepper and add in chili powder if wished.
8. Simmer for 15 minutes until chicken and curry powder are cooked.
9. You may need to add in more water if it gets too thick.