

# NATIONAL CURRY WEEK

9TH - 15TH OCTOBER

*Did you  
know?*

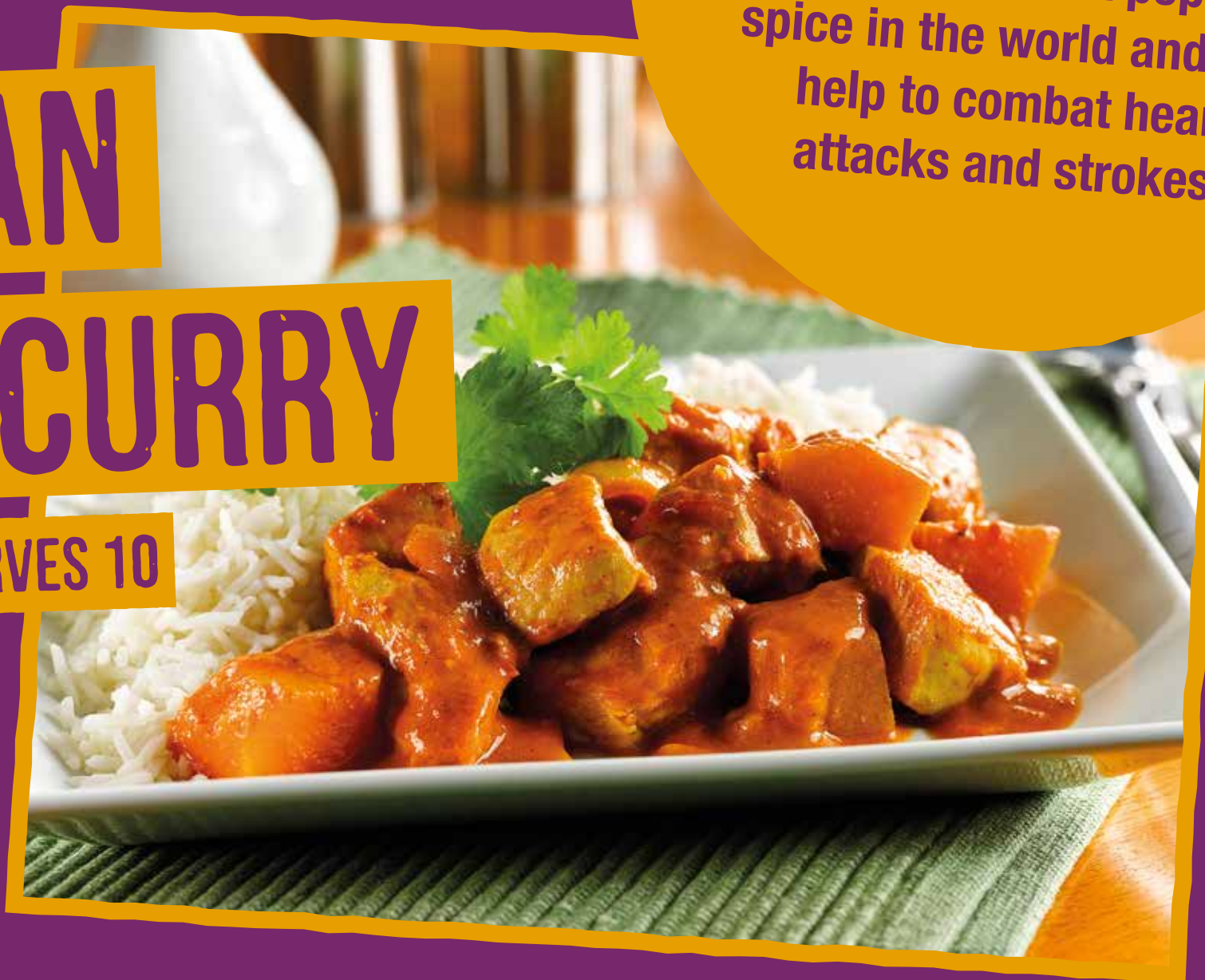
Chilli is the most popular  
spice in the world and can  
help to combat heart  
attacks and strokes!

## CARIBBEAN CHICKEN CURRY

SERVES 10

### INGREDIENTS

1g Chef William ground Turmeric  
2g Chef William ground Coriander  
12g Everyday Favourites garlic puree  
50ml Everyday Favourites Hi-Life veg oil  
1kg Diced chicken thigh meat  
150g Everyday favourites diced onions  
2g Chef William hot chilli powder  
90g Maggi coconut milk powder  
620ml Water  
40g Everyday Favourites chicken Bouillon paste  
200ml Maggi Rich & Rustic tomato sauce  
3 Chef William Bay leaves  
500g Butternut squash  
1 Lime  
10g Coriander



### METHOD

1. Place turmeric, coriander, garlic puree and half the oil in a bowl and mix together then add the diced chicken and set to one side to marinate.
2. Add the remaining oil add to a pan and heat. Add the onion and chilli powder and cook for 2 minutes then add the chicken mix and brown all over.
3. Mix the coconut powder with the water and the bouillon powder and stir into the pan.
4. Then add the tomato sauce, bay leaves, butternut squash, juice of the lime and allow to simmer for an hour.
5. Chop the coriander and once the chicken is cooked and the sauce is reduced garnish with the coriander and serve.



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