



CHICKEN CURRY



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients
- No additional binding with flour or starch necessary



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easy

Tips

Garnish with red pepper cubes.

INGREDIENTS FOR 4 PORTIONS

| | |
|---------------|---|
| 250 g | QimiQ Sauce Base |
| 600 g | Chicken breast fillet, cut into strips |
| | Salt and pepper |
| 4 tbsp | Olive oil |
| 1 | Onion(s), finely sliced |
| 1 tsp | Curry powder |
| 170 ml | Coconut milk |
| 1 | Lime(s), juice and finely grated zest |
| 80 g | Tinned pineapple, drained, finely diced |

METHOD

1. Season the chicken breast slices with salt and pepper and fry gently on both sides in hot olive oil. Remove from the pan.
2. Sauté the onion and add the curry powder. Douse with the coconut milk.
3. Add the QimiQ Sauce Base and the remaining ingredients and bring to a boil.
4. Add the chicken breast slices and allow to simmer for approx. 5 minutes.
5. Season to taste with salt and pepper and serve.