

Curry (*≈ 60 min*)



Ingredients – fundamental ones appear in bold:

- ✓ **rice**
- ✓ **2 chicken breast fillets**
- ✓ **curry sauce** (*favour curry paste as it tastes less dry than curry powder*)
- ✓ **coconut milk**
- ✓ **1 onion**
- ✓ **5 or 6 small to medium carrots**
- ✓ **2 or 3 medium potatoes**
- ✓ olive oil
- ✓ **salt**
- ✓ celery

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- 1) Initiate the cooking of the **rice**, ideally in a rice cooker
- 2) Stir fry the following ingredients in a pan for 5 minutes on high heat: **onion**, **carrots**, **potatoes**, celery, with olive **oil**.
- 3) Meanwhile, dice the **chicken breast** into 2-3 cm cubes and add it to the vegetables.
- 4) After the chicken breast gets brown, reduce the heat to low and add the **curry sauce**; give it a bit of stir and pour in a can of **coconut milk** shortly after.
- 5) 10 minutes after, add **salt** (and sugar, to lower spiciness if need be).
- 6) Keep it going for another 30 minutes.

Buon appetito!