

Chicken Curry



Recipe idea

Ingredients for one serving:

- 10 g sesame oil
- 50 g onions, sliced (not diced)
- 1 red chilli, cut crosswise in rings
- 80 g red lentils
- 20 g red curry paste (ready-made)
- 250 ml coconut milk
- 250 ml chicken broth
- 100 g broccoli florets
- 150 g **Foodworks Chicken Breast Strips** (art. no. 24040)
- 5 stalks cilantro, roughly chopped
- 20 g yogurt



Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):



Preparation:

1. Heat oil in a pan, saute onions and chilli. Add lentils and continue sauteeing.
2. Add curry paste and brown briefly, then deglaze with coconut milk and chicken broth. Add the broccoli and let simmer for 15 minutes.
3. Add the chicken breast strips and 1 TB of the cilantro. Simmer for another 5 minutes and adjust seasoning.
4. Serve the curry in a bowl, topped with yogurt and the remaining cilantro.