



Quick Chicken Curry

Fast family feeds

Recipe Information

Serves: 4-6

Time to make: 30 minutes



Method

1. Chop onion and garlic. Trim fat off chicken and chop into chunks.
2. Add 3 cups of water to a large pot and add onions, garlic and curry powder. Bring to the boil.
3. Add chicken. Stir and cook for 5-10 minutes.
4. Add frozen vegetables, stir and cook for 5 minutes. Reduce heat to low.
5. In a small cup, mix together cornflour and 4 tablespoons of water until smooth. Slowly pour into pot, stirring until curry starts to thicken.
6. Simmer for 3-5 minutes.
7. Serve with rice.

Ingredients

- 3 chicken thighs
- 1 onion
- 1 teaspoon/clove garlic
- 500g mixed frozen vegetables
- 3 cups water
- 2 tablespoons curry powder
- 2 tablespoons cornflour
- 4 tablespoons water
- Cooked rice

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3. Add chicken. Stir and cook for 5-10 minutes.



4. Add vegetables, stir and cook for 5 minutes. Reduce heat to low.



5. Mix cornflour and 4 tablespoons of water together until smooth.



6. Slowly pour cornflour mix into pot, stirring until curry starts to thicken.



7. Simmer for 3-5 minutes. Serve with rice.

Tips and Options

- Use any fresh or frozen vegetables.
- Use more cornflour to make the curry thicker.

...Which Way...
The good tucker way