



Name of the recipe: White curry Chicken

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients

1. 1 boned chicken diced
2. 1 onion chopped finely
3. 60 g butter
4. 2 tbsp curry powder
5. 60 g slivered almonds
6. ½ tsp salt
7. 1 lemon (juice)

Optional:

1. Sweet almonds, blanched, keep a little of the water to add to the chicken
2. Grated coconut may also be used instead of almonds

Method:

1. Melt the butter in a saucepan, add the onion and stir over the fire, but do not brown;
2. Add the chicken cut in small pieces and cook all together for a few minutes;
3. Sprinkle the curry powder over the chicken and stir carefully over heat for 5 minutes;
4. Season with salt and cook slowly for about half an hour until tender;
5. Incorporate the slivered almonds;
6. Pour the lemon juice a few minutes before serving
7. Serve with white basmati rice