

HEINZ

RECIPE

Speedy Chicken Curry

Who needs a takeaway when you can make this quick and tasty chicken curry!



Serves:

4



Preparation Time:

10 minutes



Cooking Time:

20 minutes



**Great served with
boiled rice**

Ingredients:

- 1 x 400g can **Heinz Cream of Chicken Soup**
- 1 diced onion
- 2 diced peppers
- 2 crushed cloves garlic
- 1 tbsp vegetable oil
- 4 skinless chicken breasts
- 1 finely chopped green chilli
- 2 tbsp curry powder
- ½ can Amoy reduced fat coconut milk
- 150g frozen peas
- Juice of ½ lemon

Method:

Fry 1 diced onion, 2 diced peppers, and 2 crushed cloves garlic in 1 tbsp vegetable oil in a large frying pan, on a high heat, for 1 minute.

Add 4 skinless chicken breasts, cut into bite-sized cubes and 1 finely chopped green chilli and fry until the chicken is brown.

Add 2 tbsp curry powder and cook for 1 minute before adding 1 x 400g can **Heinz Cream of Chicken Soup** and ½ can Amoy reduced fat coconut milk and simmer for 10 minutes until the chicken is cooked.

Add 150g frozen peas. Cook for 2 minutes then season well and add the juice of ½ lemon.

Tip: Stir through some chopped fresh coriander before serving for a more authentic curry.