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EILEEN'S CURRY

Great for a crowd or family gathering
A family favourite!

Ingredients: Curry

6-8 Chicken Fillets cut into Strips (*Cullen's can cut these for you – just ask*)

(Just add more Chicken Strips if needed)

Jar Tikka Masala

Jar Rogan Josh

3 tbsp Curry Paste

2 Large Cooking Apples chopped & stewed

2 Cups Chicken Stock

Preparation:

Cut the chicken into strips and cook in a pan.

Cook chopped cooking apples and half a cup of water until stewed.

In a pot pour in a jar of Tikka Masala & Rogan Josh.

Next add 3 - 4 tbsp of Curry paste.

Add 2 cups chicken stock and stir well.

Add the cooked chicken strips to the pot.

Next add the stewed apple to the pot.

Cook for 45 minutes at a medium heat. Remember to stir regularly.

This curry is great prepared and cooked the day before you want to serve and then just needs to be heated through. The flavour just gets better.

SERVE WITH SUGGESTIONS:

Cooked Rice

Naan Bread

Pompadoms

Also serve with bowls of:

Chopped Banana

Mango Chutney

Flaked Almonds

Yogurt with mint & chopped cucumber

Garnish with: chopped flat leaf parsley