Traditional Cape Malay Chicken Curry

Cooking time	30 mins
Preparation time	20 mins
Serves	4

Traditional Cape Malay flavours are made more convenient than ever with our Cook-in Sauce. Try this chicken curry recipe for a weeknight dinner, or double it up for a big family gathering.

Ingredients

- 500g chicken cubes
- 1 packet Royco® Cape Malay Curry Cook-in Sauce
- 1 cup drained chickpeas
- 1 cup peas
- 2 tablespoons olive oil
- Fresh coriander

Vegetarian

Replace the chicken in this recipe with a mix of your favourite quick cooking vegetables, like baby marrow, green beans and broccoli.

Family Friendly

You can make a milder curry for the kids by adding coconut milk, cream or plain yoghurt.

Method

1. Start off by browning the chicken in the olive oil until golden.
2. Add Royco® Cape Malay Curry Cook-in Sauce, chickpeas, peas and stir
3. Leave it to simmer.

Recipe Tags

Wet Cook In Sauce, Chicken, Curry

Related Recipes



Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

Panzanella Salad

Cooking time

10 mins

Preparation time

5 mins

Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins



Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins

Chakalaka and Pasta Salad

Cooking time

15 mins

Preparation time

5 mins

Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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