

Traditional Cape Malay Chicken Curry RECIPE

# **Traditional Cape Malay Chicken Curry**



Cooking time 30 mins Preparation time 20 mins Serves

1

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.

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# **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

Products used



Cape Malay Curry Wet Cook-In Sauce

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#### 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. 1.

Start off by browning the chicken in the olive oil until golden.

2. 2.

Add Royco® Cape Malay Curry Cook-in Sauce, chickpeas, peas and stir

3. 3.

Leave it to simmer.

# **Recipe Tags**

Wet Cook In Sauce, Chicken, Curry

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Cooking time

30 mins

Preparation time

20 mins

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# **Crunchy Sweet and Sour Stir-Fry**

Cooking time

15 mins

Preparation time

15 mins

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