

RANGER NICK'S

INDIAN SABJI MASALA MURGHI CURRY

serves 4 people



This medium spiced chicken curry is cooked with plenty of vegetables in the sauce. An unusual and delicious dish, that will turn into your favourite.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Enjoy and "GET IT INDAYA!"

Fresh Ingredients:

- 1 kg diced chicken breast or thighs
- 2 tbsps oil
- 2.5cm chopped ginger
- 6 cloves chopped garlic
- 2 chopped green or red chillies
- 200ml water
- ½ green capsicum, diced
- 1 large carrot, julienned
- 1 handful of peas
- 4 sliced shallots

- 1 handful of sweet corn kernels

You'll need:

- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot
- Bowl

Method:

Heat oil in your cook pot to fry ginger and garlic. Add the packet of spices and mix through. Add diced chicken and stir until it is well coated. In a bowl, combine crushed cashews with water to make a paste. Add it to the meat and simmer for 15 minutes. Add vegetables and simmer for a further 20 minutes. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/yRLwh28-Q1o>

NOTE: The spice and nut mixes are preservative free and do not offer a long shelf life, hence are intended to be consumed sooner than later.