



CREAMY CHICKEN KORMA

What are the ingredients?...

500g Buttercross Free Range diced chicken
1 white onion
2 cloves garlic
1 yellow pepper—deseeded and sliced
1 courgette—diced
2 tbsps rapeseed oil
1 tablespoon 'Cottage delight' Korma curry paste
Half a 5oz pot 'Wells Dairy' Double cream
2 tbsps 'Cottage Delight' Mango Chutney

How do I make it?...

Heat rape seed oil in frying pan
Fry onions gently
Add chicken and fry for 5 minutes, until meat white
Add garlic, pepper & courgette, fry for further 3-4 minutes
Add Korma paste, cream and mango chutney, continue to cook until thoroughly heated through, then serve with rice or naan breads—yum!