

Indian Chicken Curry with Cashew Nuts

30—40 Min

Ingredients 2 Portions

= Kotányi Produkte

200 g	Basmati rice
300 g	Chicken fillets
2 tbsp.	Sesame oil
1	Carrot
150 g	Broccoli florets
125 ml	Vegetable stock, clear
125 ml	Coconut milk
40 g	Cashews
100 g	Bean sprouts
1 tbsp.	Turmeric, Ground
0.5 tsp.	Chili Extra Hot Granules
0.5 tsp.	Cumin, Ground
1 tsp.	
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Cook the basmati rice according to the instructions on the packaging.
2. Cut the chicken fillet into thin strips and season with sea salt and pepper from the mill.
3. Heat the sesame oil in a wok and sear the chicken strips.
4. Peel the carrots and use a potato peeler to cut them into wide strips. Briefly fry the strips of carrot and broccoli florets in the wok. Fry the ground turmeric, cumin and chili granules for 30 seconds over a high heat.
5. Pour in the vegetable stock and leave to reduce. Pour in the coconut milk. Add the ground ginger and simmer over a low heat for 10 minutes.
6. Toast some cashews in a dry pan and put to one side.
7. Then add the bean sprouts to the curry, fold in and season to taste with sea salt and pepper from the mill.
8. Pour into bowls, serve with rice and enjoy.