

Slow cooked mild chicken curry RECIPE

## Slow cooked mild chicken curry



COOK TIME
8 hours
PREP TIME
15 mins
SERVES
4 x
Slow Cooked Mild Chicken Curry

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## **INGREDIENTS**

- Canola Oil Spray
- 500 g Lean Chicken Breast, diced
- 1 Onion (160 g), diced
- 3 Carrots (300 g), peeled & diced
- 2 Potatoes (250 g), peeled & diced
- 1/4 Pumpkin (250 g), peeled and diced
- 1 MasterFoods™ Mild Chicken Curry Recipe Base
- 1/2 cup Light Thickened Cream (125 mL)
- 1 cup dry Brown Rice

## **RELATED PRODUCTS**



MasterFoods Mild Chicken Curry Slow Cook Recipe Base 175g

See details

## **METHOD**

1. 1.

Heat oil in pan and cook chicken until brown.

2. 2.

Place cooked chicken, vegetables and Recipe Base into a slow cooker and stir.

3. 3.

Cook for 4 hours on high or 8 hours on low.

4. 4.

Add cream and stir through 10 mins before serving.

5. 5

Meanwhile, cook rice and serve with your MasterFoods™ Mild Chicken Curry.

6. 6.

Please note slow cookers vary. Recipe is based on using a 3 litre slow cooker.

7. 7.

Turn it up a notch! Add 1 tsp of our ground Turmeric.

**Source URL:** https://www.masterfoods.com.au/recipes/slow-cooked-mild-chicken-curry