



Chicken and prawn curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Chicken breast
- 250 gm prawn
- 3 tbsp curry powder
- 1 medium onion minced
- 5 gloves garlic minced
- 3 tomatoes chopped
- Curry leaves
- Coriander leaves chopped
- ½ cup chicken stock
- Oil
- Salt
- Pepper

Instructions

1. Cut chicken into bite size pieces add salt and pepper.
2. Peel and devein the prawns, add salt and pepper.
3. Heat wok with 4 tbsp oil, add in tomatoes, let it cook for a few minutes, then add in onion, garlic and curry leaves. Stir well, then add in curry powder, let it cook till fragrant.
4. Add in the chicken and the prawns, stir till cooked, then add in chicken stock, cover, lower the heat, let it cook until the sauce has thickened.
5. Add in chopped coriander when ready.
6. Enjoy with hot faratha or basmati rice.