

VINDALOO CHICKEN CURRY

An unforgettable culinary adventure for your tastebuds awaits you. This dish will take you on a journey to the exotic lands of Goa, where it's steamy, mouthwatering and fiery.



Serves 4



Grocery List

1. Chicken breast : 450 grams
2. Cooking oil: 1 tbsp.
3. Onion: 1 small
4. White Vinegar: 2 tbsp.
5. Green Chilies: 1 whole (**Don't cut**)

ALTERNATIVE: 1/4 Green Bell pepper



Preparation

1. Cut the chicken (**450 grams**) into bite sized pieces.
2. Mince onion (**1 medium**) very fine.
3. Slice green bell pepper (**1/4 piece**) into strips if green chili is unavailable.

Cooking the curry

1. In a large cooking pan with a lid, heat oil (**1 tbsp.**) over medium high and fry the minced onions for 2 minutes.
2. Now add **SPICE PACK 1** and saute for 30 seconds.
3. Next add white vinegar (**2 tbsp.**), **SPICE PACK 2** and saute for 1 minute.
4. Add warm water (**250 mL or 1 cup**) and turn heat down to medium low. Cook covered for 10 minutes until the gravy thickens. Stir occasionally.
5. Add the cubed chicken and cook for 10 minutes until the chicken is fully cooked.
6. Add green chili (**1 whole uncut**) or bell pepper strips for flavour.
7. Adjust the **Heat Level** to your liking by adding **SPICE PACK 3**.

Vindaloo is traditionally served very hot but medium is better for enjoying the flavours.

Be Careful, this spice is HOT!!!

Mild: None **Medium:** 1/2 tsp **Hot:** 1 tsp or more

Serve With.... basmati rice with a side of warm Naan bread. Indian yogurt salad (**Raita**) also goes well with this dish.

