



Durban's Bunny Chow

India | 2 persons

10 mins Preparation | 25 mins Cooking | 35 mins Total Time

Murgh Makhani also known as Butter Chicken is a spicy tomato-based curry cooked with chicken. Packed with spice and a rich creamy sauce it is a hearty curry.



Preparations

For curry

1. Heat oil in pot. Add cinnamon, cardamom, cloves, bay leaf and fennel. Stir.
2. Add curry leaves, chilis, onion, turmeric, ginger and garlic. Braise for 3-4 minutes.
3. Add garam masala and spices to pot. Then vinegar and sugar. mix well.
4. Add the defrost-heat chicken and salt. Mix until the meat is coated with masala.
5. Cover saucepan and cook/braise on moderate heat for a few minutes. Stir from time to time until meat is well braised. Add potatoes.
6. Add water when ever needed-don't let it burn out. When potatoes are $\frac{3}{4}$ cooked add the chopped tomatoes. When potatoes are cooked, stir and add coriander. Serve with salad.

To assemble the bunny

1. Hollow out the inner, keep intact. Scoop chicken and potatoes to your delight- garnish with more greens. Seal the bunny with the bread retrieved.

Ingredients

- * 250g Country Cuisine's Premium Chicken Breast Chunks or your choice, defrosted, heated
- * 1 loaf of bread, hollowed out

For curry sauce

- * Little oil to cover base of pot
- * 2 large cinnamon sticks
- * 6 green cardamoms
- * 4 cloves
- * 1 bay leaf
- * 1 tsp fennel seeds
- * A sprig of curry leaves
- * 1 tsp green chilis, crushed
- * 1 large onion, finely diced
- * 1/2 tsp turmeric
- * 2 tbsp ginger and garlic mix, crushed
- * 1 tsp garam masala
- * 3 tsp chilli powder
- * 2 tsp dhania-jeeru powder
- * 1 tbsp vinegar
- * 2 tsp sugar
- * 5 small to medium potatoes, quartered
- * 2 tomatoes, blended
- * fresh coriander, chopped
- * salt to taste

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