# **QNE Chicken Curry Recipe**

Preparation Time Cooking Time Serving Size 15 40 8

### Ingredients:

- 1 kg chicken, parts, cut up
- 1 1/2 cups water
- 1/4 cup onion, red, sliced
- 1 Tbsp garlic, crushed
- 1/4 tsp salt
- 1/8 tsp pepper, black
- 2 1/4 cups potato, cut into cubes
- 1 cup carrot, cut into cubes
- 1/3 cup bell pepper, red, cut into cubes
- 1 pack DEL MONTE Quick 'n Easy Curry Mix (40g)
- 1/3 cup milk, evaporated (370ml)

#### Preparation:

- 1. Cook chicken in water together with onion, garlic, salt, and pepper for 20 minutes.
- 2. Add potatoes, carrots, and bell peppers then simmer until cooked.
- 3. Add DEL MONTE Quick 'n Easy Curry Mix dissolved in milk and simmer for 5 minutes.

#### Chef's Tip

It is best to slowly cook over low to medium heat, so that the milk will not curdle.

# **Lusog Notes**

This easy-to-make dish is rich in Vitamin A, which boosts immunity while keeping skin healthy. It also has calcium which helps in bone growth and development.

# **Cooking Skills Needed**

- Mixing
- Boiling
- Simmering

# **Cooking Tools**

- Measuring Cups
- Spatula
- Chopping Board
- Measuring Spoon
- Pot