Chicken Madras curry



Ingredients

2 kg

- 500 g chopped chicken thighs
- 2 onions
- ½ celeriac
- 100 g Bresc Madras
- 200 g baby potatoes
- 250 g green beans
- 0.5 l coconut milk

Preparation method

Marinate the chicken in the Madras. Peel the onions and celeriac and chop them into pieces. Cut the baby potatoes and green beans in half. Fry the chicken and add the vegetables. Fry well. Add the coconut milk, put a lid on the pan and continue to cook on a low heat until well done. Serve with things like papadums and chutney.

Used Bresc products



Bresc Madras 450g

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