

SINCE 1838
Knorr[®]

Curried Cabbage with Coconut Chicken, Minted Yogurt & Naan

Ingredients

- 1 large onion, sliced
- 3 cloves garlic, sliced
- 1 small red chilli, finely sliced
- 1 tbsp curry powder
- 1 tsp garam masala
- 1 tsp turmeric
- 1 heaped tsp harissa paste
- 200ml coconut milk
- **1 Knorr Vegetable Stock Pot**
- 1 small white cabbage, shredded
- 1 tbsp mango chutney
- 1 tbsp toasted flake almonds
- Few fresh mint leaves
- 2 skinless chicken breasts
- 1 tsp olive oil
- Salt and pepper to taste
- 2 tbsp shredded coconut
- 1 tbsp toasted flaked coconut
- 1 packet garlic naan
- 3 tbsp minted Greek yogurt for serving

Method

- 1 Start by rubbing the oil over the chicken and coat in the shredded coconut.
- 2 Heat a pan with a drizzle of oil and seal on both sides. Place onto an oven dish and continue to cook in the oven.
- 3 Meanwhile, make the curry by frying together the onion, garlic and chilli in 1 tbsp olive oil for 4 minutes.
- 4 Add in the spices and cook for 1 minute. Add in the shredded cabbage and mix with the spices.
- 5 Cook for 2 minutes before adding in the coconut milk and stock pot and cook for a further 4-5 minutes.
- 6 When ready, stir in the mango chutney. Warm up the naan bread.
- 7 Serve the curried cauliflower into 2 deep pasta plates with the coconut chicken on top.
- 8 Decorate with the toasted flaked almonds and mint leaves and serve with the minted yogurt and warm naan on the side.

