

One of our lovingly created Kindred Recipes!

Chicken & Pineapple Korma with Naan Bread

Ingredients

(Based on Family of 4)

- ✓ 85g Onions
- ✓ 2 Garlic cloves
- ✓ 300g Chicken breast
- ✓ 40g Korma curry paste
- ✓ 200ml Reduced fat coconut milk
- ✓ 85g Bananas
- ✓ 230g Tinned pineapple
- ✓ Naan bread

Method

- ✓ Chop the onion, garlic and dice the chicken.
- ✓ Heat oil in a large pan, add onions and garlic and cook for a few minutes until softened.
- ✓ Add the korma paste and cook out for a few minutes, then add the chicken breast until browned.
- ✓ Add coconut milk, banana and tinned pineapple and bring to the boil. Simmer until the chicken is cooked through and the sauce thickened.
- ✓ Serve with naan bread and enjoy!