



## Curry Chicken

This is one cosmopolitan curry that is unique to multiracial Singapore, created through a colourful blend of traditional Indian and Malay curries.

### **Ingredients :** (Serves: 6-10)

Tungsan/ Straits Story Curry Chicken Paste	350g
Fresh Chicken (whole & chopped)	1.5kg
Potatoes (peeled skin & cut into pieces)	800g
Fresh coconut milk/ Low fat milk	500ml
Water	700ml

### COOKING METHOD

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1. Season chopped chicken pieces with Curry Chicken Paste for 20 to 30 minutes.
2. Stir-fry the seasoned chicken pieces for a few minutes, then add water and potatoes. Bring to a boil, turn to lower heat and simmer for 20 minutes.
3. Add fresh coconut milk/ low-fat milk and simmer until just boiling.
4. Season (optional) to personal preferences.
5. Serve hot with French loaf or white rice.

### NOTES

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1. You can use our multi-purpose product for marination and seasoning.
2. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



## 咖喱鸡

这是多元种族的新加坡独有的国际化咖喱，由传统印度咖喱和马来咖喱结合而成。

### 用料: (6-10 人份)

南洋之宝 咖喱鸡酱	350 克
一只鸡 (切块)	1.5 公斤
马铃薯 (去皮 & 切块)	800 克
新鲜椰浆/低脂牛奶	500 毫升
水	700 毫升

### 煮法

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1. 先用咖喱鸡酱腌制鸡肉 20 至 30 分钟。
2. 将腌好的鸡肉煸炒几分钟，加入水和马铃薯，煮沸后转小火焖煮 20 分钟。
3. 加入新鲜椰浆/低脂牛奶，用小火慢煮直至沸腾。
4. 可根据个人口味调味。
5. 可搭配法式面包或白饭，热食享用。

### 备注

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1. 您可以使用我们的多用途产品进行腌制和调味。
2. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!