

# CELESTE CHICKEN INDIAN CURRY

*A Jardine Family Recipe.*





# Recipe

Title: Celeste's  
Indian Chicken  
Curry

Servings: 4

Prep Time: 20-25  
minutes

Total Time: 45  
minutes

Ingredients:

<u>3 Tbsp. oil</u>	<u>1 whole yellow onion</u>
<u>3 Tbsp. curry powder</u>	<u>2 cups mushrooms</u>
<u>3 Tbsp. flour</u>	<u>vegetable preference</u>
<u>1/2 cup milk</u>	<u>salt &amp; pepper to taste</u>
<u>1/2 cup cold water</u>	<u>cooked rice</u>
<u>6 chicken thighs</u>	<u>individual toppings</u>





# *directions*

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Pre-chop onion and any vegetables.

Mushrooms should be sliced. Set aside.

Slice chicken breasts into small bit size pieces. Set aside.

In a large frying pan or other deep-dishpan, pour oil, flour and curry powder. Do not light the fire yet.

Mix all until completely blended. Light fire.

Add milk and water and mix well. Should start to thicken.

If you need to thicken, mix cold water and flour in a separate measuring cup and then pour into pan.

Add onions and mix for a couple of minutes. Add other vegetables Mix well.

Add chicken. Mix to cover all vegetables and chicken.

Cover and cook on medium heat for about 20 minutes.

Cook rice by instructors given on package.

Prepare toppings and put in separate small dishes.

When done, put a half cup rice in a dish, add curry mixture on top with sauce, add toppings. ENJOY!

Toppings can include: peanuts, cut cucumbers, raisins, cut banana, chopped green onion or cilantro, coconut.

Other proteins can be used i.e. lamb, shrimp

