

SRI LANKAN CURRY AND BASMATI RICE

One of the most popular recipes at YMCA East Cannington, perfect for dinner!

INGREDIENTS:

- 1. 3 cloves of garlic
- 2 tsp of ginger
- 1 onion, diced
- 1 tbsp olive oil, for cooking
- 1.5kg chicken, diced 5.
- 6. 6 curry leaves
- 7. 2 cardamom pods
- 8. 2 tsp turmeric
- 9. 1 tsp cinnamon
- 10. Cracked pepper
- 11. 1/2 cup milk Sri Lankan curry powder
- 12. Splash of lime
- 13. 2 cans light coconut milk
- 14. 1L chicken stock
- 15. 1kg mixed vegetables
- 16. 1kg basmati rice cooked

METHOD:

Step 1

Heat oil in pan. Add onion, ginger, garlic and curry leaves.

Step 2

Combine all spices in a bowl, add in chicken and mix well.

Add chicken to the onion mix and fry until chicken is sealed.

Step 4

Add stock and simmer until chicken is almost cooked. Add coconut milk and vegetables. Simmer until vegetables are cooked.

Step 5

Add a splash of lime, then serve on a bed of cooked basmati rice.





