

Chicken Curry



Ingredients

2 tablespoons butter
1 BBQ chicken
1 cup frozen corn
1 cup frozen peas
4 cups of milk
2 teaspoons chicken stock powder
4 tablespoons plain flour
1 teaspoon curry powder
1 teaspoon salt
Parsley (optional)

Method

Cook diced onion in butter until translucent. Break up BBQ chicken into strips and add to onion. Add corn and peas and stir for 3 minutes. In a bowl, add curry powder, flour, salt and chicken stock powder and mix with a little water to make a paste. Pour milk over chicken mixture and allow to boil. Add paste and stir until thick. Sprinkle parsley on top. Serve with rice, pasta or noodles.