



Creamy Coconut Chicken Medallions

Serves 2

INGREDIENTS

20g **Karimix Tomato Chutney**
30g **Karimix Pineapple Achar**
40g coconut cream
250g chicken
1 spring onion sliced finely
8g coriander leaves sliced finely
10g vegetable oil

Alternative:

Turkey

METHOD

1. Slice chicken into rings.
2. Brown chicken in a frying pan and remove.
3. Mix **Karimix Tomato Chutney** and **Karimix Pineapple Achar** with coconut cream and heat up in frying pan.
4. Stir well and when it is simmering, add the medallions and simmer until cook.
5. Add chopped coriander leaves and mix must before serving.