



Using Karimix Tomato Chutney and Karimix Pineapple Achar

CREAMY COCONUT CHICKEN MEDALLIONS

SERVES: 2 as a main course

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



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.

Tip: Try using turkey as an alternative!



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