

## Chicken Madras

A hearty tomato based curry with the prominent spices of coriander, cumin and chilli developed to set your taste buds alight.

### Method

#### Ingredients

		%	Example Batch (g)
1	VEGETABLE OIL	1.5%	75
2	CHOPPED ONION	10.0%	500
3	MADRAS SPICE 2.5KG PAIL, SJ# SE71996	2.0%	100
4	WATER	16.5%	825
5	CHOPPED TOMATOES 2.5KG TIN, SJ# RCP004	20.0%	1,000
6	DICED CHICKEN	50.0%	2,500
		<b>100%</b>	<b>5,000</b>

- 1 Add the oil to the pan and place on a medium heat
- 2 Add the onions and cook until softened
- 3 Mix together the seasoning, water and tomatoes and add to the pan
- 4 Add the chicken and simmer until cooked through

### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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