



# CURRY CHICKEN QUINOA GOURMET



10 min.



25 min.

## INGREDIENTS

250g. TIPIAK Quinoa Gourmet

1 onion (chopped)

Olive oil

4 chicken breasts (sliced)

Curry powder

250ml cooking cream

Parsley

Salt and pepper

## COOKING INSTRUCTIONS

1. Cook Quinoa Gourmet as per package directions. Drain and set aside. Fry the onion in the olive oil in a large saucepan over medium heat. Add the sliced chicken breast to the frying pan. Cook for a few minutes until chicken is opaque and cooked through. Sprinkle the curry powder and pour in the cooking cream. Add salt and pepper to season. Stir and let simmer for 2 minutes. Plate the Quinoa Gourmet alongside the curried chicken. Garnish with parsley. Chef's tip: For an exotic touch swap out the cooking cream for coconut milk.