

BUNNY CHOW

Ingredients

A whole uncut BURGER BUN

Chicken Marinade

4-6 boneless chicken thighs bite sized

1/2 tsp Cayenne, Paprika, Cumin,
Coriander & Tumeric

A bit of Salt & Pepper

3 tbs yoghurt

4 Baby Potatoes cut in 4

1 red chilli sliced

A thumb of garlic finely minced

3 cloves of garlic finely minced

1 onion diced

1/2 tsp garam masala, coriander, cumin,
chilli powder & curry powder

1 heaped tsp Panang Curry paste

6 curry leaves

1/2 can chopped tomatoes

1 cup chicken stock

Cooking oil

Fresh coriander chopped

1 Carrot Julienned(optional)

Salsa (optional)

Riata (optional)

Instructions

In a bowl add all the ingredients for the chicken marinade and the chicken. Stir & cover bowl with cling film & let it marinate for 15-20 minutes.

In a sauce pan over medium heat, Add enough oil to cover the bottom of the sauce pan. Once the oil is hot enough, Add your onions & cook until soft. Then add the garlic, ginger & chilli & sauté for 3minutes or so.

Add 1/2 tsp garam masala, coriander, cumin, chilli powder & curry powder & a bit 1/4 tsp of tumeric..Cook the Spices until fragrant. About 2-3minutes (Reduce heat to avoid spices from burning)

Add the Panang curry paste and break it down with the back of your spoon & cook

for a minute or so. It should have loosed up & banded with the spices. Now add your curry leaves & stir.

Then add your tomatoes, & stir until they have incorporated with the spices. Break down any big chunks of tomatoes. Then add in your chicken & scrap all the goodness from the bowl. Stir in the chicken.

Then add your potatoes, mix them in with everything & Pour in your stock. Stir until it's all mixed. Cover & allow to simmer for 20-25minutes.. Stir occasionally.

Tates taste, season to taste...Add in your coriander...Remove form heat & let it sit for 5minutes.

Your Burger bun.....Flat side down...Cut out the middle part of the bun & press the inside "flesh" to the walls/sides of your bun..So you should have a hole in the middle. Then, add your curry into that "hole" you have created & it should be heaped...

Garnish with some coriander or the carrots or the salsa...

(Maybe you should par boil the potatoes before coz they took a little while to cook)

.....Enjoy.....
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