

# Chicken & Veg Bunny Chow



**Day 3**

**Serves: 4**

**Preparation time:**

**20 min**

**Cooking time:**

**45-60 min**

## Ingredients:

- 1kg chicken, bone removed, cut into small pieces
- 4 tablespoons (50ml) oil
- 2 onions, chopped
- ½ cup (125ml) sliced celery
- ½ cup (125ml) green pepper, chopped
- 400ml water
- 1 sachet IMANA Mild Natal Curry Cook-in-Sauce
- 1 potato, peeled and cut into pieces
- 1 carrot, peeled and sliced into 1cm rounds
- 1 loaf of unsliced white bread

## Method:

1. In a large saucepan, brown the chicken cubes in the heated oil. Remove from pan and set aside.
2. Using the same pan, fry the onions for 2 - 3 minutes, add celery and green pepper and cook until tender. Return chicken to saucepan.
3. Add the water and stir in the **IMANA Mild Natal Curry Cook-in-Sauce**. Add potatoes and carrots to the saucepan.
4. Cover and simmer for 30 -40 minutes or until chicken and vegetables are tender.
5. Slice loaf into 4 equal pieces. Scoop out the soft bread and fill the cavity with the chicken curry. Serve with the scooped out bread as a topping.

## TIP:

Add a tin of baked beans to this recipe to make it go further.



*This Recipe Uses*