

# CHICKEN CURRY PULL-APART BUNS

Makes 10

Hands-on time: 15 minutes

Hands-off time: 30 minutes

## INGREDIENTS

### For the curry:

- 3 tbsp NESTLÉ Cremora Original
- 1 tbsp oil
- 1 small onion, chopped
- 1 clove garlic, crushed
- 1 tsp minced ginger
- ½ tsp cumin seeds
- 1 tsp ground coriander
- 2 cinnamon sticks
- ½ tin (200g) chopped tomatoes
- 1 tsp tomato paste
- 2 (250g) chicken breasts, cut into 2cm cubes
- ½ tsp each salt and pepper

### For the dough:

- 1¼ cups self-raising flour
- ¾ cup low-fat plain yoghurt
- ¼ tsp salt (optional)
- ¼ cup melted garlic butter

### Serving suggestion:

- Chopped coriander
- Fresh salad

## METHOD

### For the curry:

1. In a small bowl, combine the NESTLÉ Cremora Original with ½ cup of hot water and stir until dissolved.
2. In a large pot over a medium-high heat, add in the oil and onions and cook for 3 minutes or until softened.
3. Add in the garlic, ginger, cumin seeds, coriander, cinnamon stick and salt and cook for another 5 minutes.
4. Add in the tinned tomatoes, tomato paste and the Cremora mixture and allow to simmer for 10 minutes, stirring occasionally until the curry has thickened slightly.
5. Add in the cut chicken breasts and salt and pepper and cook for another 10 minutes, stirring every couple of minutes to ensure that the curry does not burn. Remove the cinnamon stick and allow the curry to cool to room temperature.
6. Preheat the oven to 180°C and grease a large, rectangular baking dish (32 x 24cm) with non-stick spray.

