



Mushroom, chicken & sweet potato curry

Serves 6

2 tbs vegetable oil
500g chicken thigh fillets, trimmed,
roughly chopped
1 brown onion, cut into thin wedges
400ml can coconut cream (Ayam brand)
1/3 cup Rogan Josh curry paste
350g orange sweet potato, peeled,
roughly chopped
1 cinnamon stick
800g can diced tomatoes
200g small button mushrooms, trimmed
200g Swiss Brown button mushrooms, halved
75g baby spinach leaves
Steamed basmati rice, mango chutney and pappadums, to serve

- 1.** Heat 1 tbs oil in a large saucepan over medium-high heat. Add chicken and cook, turning occasionally, for 4—5 minutes until light golden. Transfer to a plate.
- 2.** Add remaining oil and onion to pan. Cook, stirring often, for 3 minutes. Spoon thick top layer of coconut cream into pan. Stir in curry paste and cook for 2—3 minutes until oil separates.
- 3.** Add chicken, sweet potato, cinnamon stick, tomatoes and remaining coconut cream to pan. Stir to combine. Reduce heat to medium-low, cover and simmer, stirring occasionally, for 15 minutes. Stir in mushrooms and simmer, stirring occasionally, for a further 10—12 minutes until tender.
- 4.** Stir in spinach and cook for 1 minute or until leaves just wilt. Serve curry with steamed basmati rice, mango chutney and pappadums.

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