

## **Chef Dale's Curried chicken fried rice With tomato and coconut**

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Recipe by Chef Dale Sniffen

### **Chef Dale' Moroccan and Curry blend**

#### **Prep list**

3 tbsp lightly toasted Moroccan & Curry blend  
1 red onion finely chopped  
4 tbsp olive oil  
250gm chicken thigh cut into strips  
3 stick celery chopped  
2 carrots finely chopped  
150gm chopped string beans  
1 cup fresh corn kernels  
2 cups pressured cooked rice ([www.chefdale.com](http://www.chefdale.com))  
½ cup Tomato pasta sauce  
1/3 cup coconut cream  
Toasted almonds and coriander leaves to garnish

#### **Method**

Pre heat a large sauté or paella pan on medium heat slowly caramelize onions in olive oil or until fragrant. Add toasted Moroccan and curry blend mix through caramelized onion. Add chicken pieces and stir fry until just sealed. Toss in all prepared vegetables and mix in well. Stir fry vegetables until tender add cooked rice, sauce and cream and heat up well. Season with salt and pepper sprinkle with toasted almonds and coriander leaves.