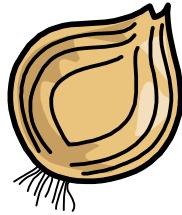




## Ingredients



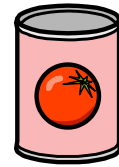
1



1

onion

1



1

tinned tomatoes

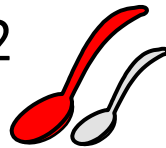
2



2

chicken breasts

2



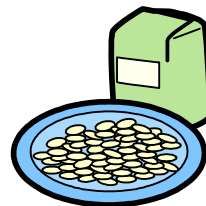
2 tbsp



curry powder



200ml coconut milk



Rice

$\frac{1}{2}$

1/2



teaspoon



salt






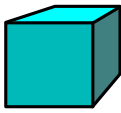
1 teaspoon










sugar




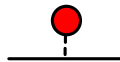
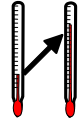






## Instructions:





1  1  into  small  cubes.

2  Add 1 tablespoon  oil to a  frying pan.

3  Add  onions to a  frying pan with 2  tablespoons

 curry powder,  mix and  cook on a  low  heat.

4  Cut  chicken into  small  pieces.

5  Add  chicken to the  frying pan and  mix.

6



6. Weigh 450g rice and add to a pan of boiling



water, cooking for time stated on the packet.



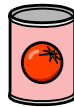
7



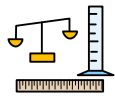
1



7. Add 1 can of tinned tomatoes to the frying pan.



8



8. Measure 200ml of coconut milk and add to the frying pan.



9



9. Add salt and sugar to the frying pan.



10



10. Simmer until chicken is cooked.

11



11. Drain rice and serve.

