



KEENS CURRY CHICKEN TM 5



Total: 30min
Preparation: 10min



6 portion(s)



easy

Ingredients

Keens Curry Chicken

- 1 Large BBQ Chicken
- 2 onions
- 1 Capsicum
- 60g Butter or Extra Virgin Olive Oil
- 1 teaspoon Keens Curry Powder
- 1 bay leaf
- 1 tablespoon sugar
- 2 tablespoon Vegetable or Chicken Stock Paste
- 400ml water
- 3 tablespoon Flour or GF flour

Preparation

Discard skin and bones from chicken. Chop chicken meat into bite size pieces.

Add onions and capsicum into TM bowl and chop 3 secs, speed 5.

Add butter/oil and cook 5 mins/Varoma/speed 1.

Add all other ingredients except chicken and cook 5 mins/100 degrees/speed 1.

Add chicken and cook 10 mins/100 degrees/🌀**"Counter-clockwise operation"** /speed 1.

Remove bay leaf and serve with rice.



Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

Risk of scalding by spraying of hot liquids: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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