

Chicken Curry



Recipe
idea

Ingredients for one serving:

10 g sesame oil
 50 g onions, sliced (not diced)
 1 red chilli, cut crosswise in rings
 80 g red lentils
 20 g red curry paste (ready-made)
 250 ml coconut milk
 250 ml chicken broth
 100 g broccoli florets
 150 g **Foodworks Chicken Breast Strips** (art. no. 24040)
 5 stalks cilantro, roughly chopped
 20 g yogurt

Cost of sales

plus Overhead costs (in %)
 plus Profit (in %)

Basic Price

plus Personnel costs (in %)

Net price

plus VAT (in %)

Calculated sales price (gross)



Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):



Preparation:

1. Heat oil in a pan, saute onions and chilli. Add lentils and continue sauteeing.
2. Add curry paste and brown briefly, then deglaze with coconut milk and chicken broth. Add the broccoli and let simmer for 15 minutes.
3. Add the chicken breast strips and 1 TB of the cilantro. Simmer for another 5 minutes and adjust seasoning.
4. Serve the curry in a bowl, topped with yogurt and the remaining cilantro.