



Ranger Nick's

Murghi Nawabi



- 4 large chicken breasts
- 2.5cm finely chopped ginger
- 2 sliced onions
- 4 cloves finely chopped garlic
- 2 tbsps oil
- 150g natural yoghurt
- 1 tin of coconut cream
- 2 chopped chillies
- 50ml water

- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot

A delicately flavoured chicken dish, dressed with a rich and velvety sauce, dominated by coconut flavour.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

In a bowl, cover chicken breasts with yoghurt. Heat oil in your cook pot and fry onion, ginger, chilli and garlic until soft. Add packet of spices, stir through and fry for another minute. Add the chicken in yoghurt. Stir in the coconut cream and water, bring to the boil and let simmer for about 35 minutes. Add ground cashews, stir through and simmer for 5 minutes to thicken the sauce. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/n7I2k2-3gOI>