



Chicken/Beef Madras

Difficulty
Easy

Serves
3-4



Ingredients

- 1 jar Patak's Madras Sauce
- 3/4 lb (350g) chicken or beef (diced into cubes or strips)
- 2 tsp vegetable oil

Instructions

1. Heat the oil in a large pan, add the chicken and stir fry until chicken is sealed (approx 5 min).
2. Drain off any excess oil. Pour over sauce and simmer for 20 minutes, stirring occasionally. Add extra water if more sauce is required.
3. Garnish with fresh cilantro and serve with rice.

