



## Chicken or Pork Vindaloo

Difficulty  
Easy

Serves  
3-4



### Ingredients

- 1 can Patak's Vindaloo Sauce
- 1 medium onion, diced
- 3 chicken breasts (diced into cubes)
- 1 tbsp vegetable oil

### Instructions

1. Heat the oil in a large pan, add the onion and fry until golden brown.
2. Add chicken breast and stir-fry until meat is sealed (approx 5 min).
3. Drain off any excess oil. Pour over sauce plus  $\frac{1}{2}$  can of water and simmer for 20 minutes (40 minutes for pork), stirring occasionally. Add extra water if more sauce is required.
4. Serve with rice or naan breads and Patak's Pappadums, Chutneys and Pickles.

