

Curried Chicken with Grapes

6 servings

INGREDIENTS:

- 4 tbsp olive oil
- 2lb/900 g skinless, boneless chicken meat, diced
- 2/3 cup diced, rindless, smoked bacon
- 12 shallots
- 2 garlic cloves, chopped finely
- 1 tbsp mild curry powder
- 1 1/4 cups mayonnaise
- 1 tbsp honey
- 1 tbsp chopped fresh flat-leaf parsley
- Pepper
- 1/2 cup pitted white grapes, quartered, to garnish
- Cold saffron rice, to serve

DIRECTIONS:

- ❖ Heat the oil in a large skillet and add the chicken, bacon, shallots, garlic, and curry powder.
- ❖ Cook slowly, stirring, for about 15 minutes.
- ❖ Blend the mayonnaise with the honey, then add the parsley. Toss the chicken mixture in the mayonnaise mixture.
- ❖ Place the chicken in a serving dish, garnish with grapes, and serve with cold saffron rice **(can substitute rice with something else if you prefer :)**

Easy Chicken Cookbook