PICNIC BOX CHRISTMAS CURRY

Watch the Shiny Kitchen Film for a Step-by-Step cooking tutorial with Zoe.

Christmas Curry

Ingredients:

- 250g Chopped Chicken Breasts
- 1 Tin Chickpeas (vegetarian option or additional ingredient)
- Oil (splash)
- 1 Onion
- 1 tsp Ground Cumin
- 1-2 tbsp Curry Powder (mild, medium or hot)
- 1 Chilli (optional)
- 2 Sweet Potatoes
- 1 Tin Chopped Tomatoes
- 1 Litre Chicken or Vegetable Stock
- 200g Dry Red Lentils
- 2-3 medium Carrots
- 1 Pepper
- 200g Green Beans
- 4 tbsp Greek Yoghurt
- General Kitchen Equipment and Hob

Method:

Watch Zoe's video tutorial - CLICK HERE



Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Knives / Sharp Objects: Supervise young people appropriately when using knives. Store all sharp objects securely.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.

Online Access: Supervise young people when they're online and give them advice about staying safe.



