



THE MONTAGU ARMS



Matt Whitfield, The Montagu Arms

CHARGRILLED CURRIED CHICKEN BREAST

with Cumberland sausage, tomato & chicken leg stew

- 1 Whole chicken
- 4 Cumberland sausages 1 Onion
- 1 Red pepper
- 3 Maris piper potatoes
- Tin of chop tomatoes
- Chicken stock cube
- 1tsp of Dried chilli
- 4tsp Curry powder
- 2tsp Ground ginger
- Olive oil
- Water
- Salt & pepper
-

1. Start by butchering the chicken.

Remove the legs and thighs and de-bone. Remove the breast and the wings.

2. Chop up the chicken carcass and put into a pan and cover with water. Boil for 15 mins to make a chicken stock

3. Marinade the chicken breast and wings with 2tsp of curry powder, 1tsp ginger, olive oil, salt and pepper.

4. Cut each sausage into 3. Place in a pan on a low heat.

5. Chop the de-boned chicken legs into pieces and add to the pan.

6. Peel and chop the potatoes into chunks and add to the pan

7. *Chop the onion, garlic and pepper and add to the pan with 2tsp curry powder, 1tsp ginger and 1tsp chilli flakes and cook for a few minutes.*
8. *Add the tomatoes, 500ml of the chicken stock and the chicken stock cube to enhance the flavour. Cook for 30 mins on a medium heat.*
9. *Heat the chargrill and place the chicken breast and wing on it. Chargrill for 15-20 mins turning all the time to get the chicken nice and crispy.*
10. *When the breast is cooked, remove from the grill and rest for 5-10 mins.*
11. *Spoon the stew into the bowl. Slice the chicken and place on top. Add the wing and dress with a nice olive oil. Serve.*

