



Luxury Coriander Chutney Ideas

Idea 1- From bottle

Straight Out

- Use straight from the bottle as an accompaniment with a curry
- Mix the chutney and yoghurt, and serve as dip

Idea 2- Thai Style Green Curry

Ingredients

- 1 bottle of Bombay Authentics Luxury Coriander Chutney
- 1 can (450g) coconut milk
- 3 chicken breast

Method

- Add the contents of the bottle to a saucepan
- Add 1 can of coconut milk
- Add diced chicken to the sauce. Simmer for 15 minutes
- Once the chicken is cooked, add some baby mushrooms. Simmer for further 4 - 5 minutes

Serve

- Sprinkle with as much or as little freshly chopped coriander and serve with noodles or steamed rice