

Ranger Nick's Murghi Moghlai



1kg diced chicken breasts or thighs
2.5cm finely chopped ginger
2 finely chopped onions
4 cloves finely chopped garlic
2 tbsps oil
6 tbsps natural yoghurt
280ml cream
2 tbsps sultanas/raisins

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

A delicious dish of creamy chicken with the addition of sultanas and cashews.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Heat oil in your cook pot and fry onion, ginger and garlic until soft. Add the spice mix and stir through. Stir in the chicken, add cream, cover and let simmer for 30 minutes. Add yoghurt, nut mix and sultanas. Stir and heat just enough to plump the sultanas. Take off the heat and serve with rice and optional spicy chutney.