

Dutch Chicken Curry

Ingredients:

- butter or olive oil
- 1 box mushrooms
- 1 lb boneless chicken breast
- $\frac{3}{4}$ cup or 2 dl of chicken broth or 1 tablet
- 2 onions
- 1 glove of garlic
- $\frac{1}{4}$ lb (100 g) raisins
- 1 tablespoon of ginger
- 1 can of pineapple chunks
- $\frac{3}{8}$ cup or 1 dl pineapple juice
- 1 banana
- 1 apple
- 1 tablespoon of ketjab manis/Indonesian soy sauce.
- 1.5 -2 tablespoons of hot curry paste
- salt/pepper
- $\frac{1}{4}$ box of 16 oz sour crème

Preparations:

Cut chicken in pieces, spread with pepper, salt and ginger, fry in butter or olive oil (I prefer).

Cut onions and press garlic, slice mushrooms and add to the chicken. Simmer; can be done in a crock-pot.

Add the rest of the ingredients, except the **apple, banana and sour crème**.

Just before serving you add those last three ingredients.

Serve with rice and a salad.

Eet smakelijk (eat with appetite)!!