

Sweet Chilli Chicken



Ingredients:

- ½ kg chicken mince
- 1 tsp garlic paste
- 3 tbsp olive oil
- 1 cup pineapple juice
- ¾ cup Chatkhaar Sweet Chilli Sauce
- 1 chicken stock cube
- 2 tbsp tomato puree
- ¼ cup chopped pineapples
- 1 tbsp sliced ginger

Method:

- Heat oil, add garlic paste and chicken mince and cook till tender. Add in the rest of the ingredients and cook till nice and thick.
- Serve with steamed rice.