



“Top Chef” Winning Recipe

Submitted by **Chef Damien**

Curry Chicken

INGREDIENTS;	AMOUNT:	DIRECTIONS for 50 4-ounce portions:
Raw Chicken Thigh Meat Curry Powder Chili Powder Table Salt Garlic, fresh Garlic Powder Cayenne Powder Cilantro, fresh Vegetable Oil Onion, fresh Garlic, fresh	40 lbs 6 oz 4 oz 2 oz 1 oz 2 oz 1 oz 2 oz 1 oz 2 oz 3 oz	Marinate the chicken with the curry powder, chili powder, table salt, fresh garlic, garlic powder, cayenne pepper, cilantro and vegetable oil. Cook mixture in oven or tilt skillet
Onion, fresh Garlic, fresh Vegetable Oil Tomatoes, fresh, diced	5 lbs (ap) 3 oz 5 oz 3 lbs	Cook the onion and fresh garlic in the vegetable oil in a separate pan at a low temperature, to a golden brown color. Add the diced tomatoes to the onion-garlic mixture and continue cooking for 10 minutes.
Yogurt, plain, low fat	2 qt	Add the yogurt to the onion garlic mixture and stir well.
Potatoes, raw, peeled, grated	10	Add the grated potatoes to the onion-garlic-yogurt mixture and continue to until potatoes are fully cooked. Add the chicken mixture and cook the combined mixture for 10 minutes.
Manufacturing Cream	½ gallon	Add the manufacturing cream. Serve over white rice and garnish with fresh chopped cilantro.
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