

Sip, Slurp and Savour ...

Have Knives Will Travel's Coconut Green Curry Spinach Soup with Mango Paneer & Tandoori Chicken Spike Winner of Best Presentation Award

Ingredients

- 2 med white onions diced
- 2 med white potatoes diced
- 6 cloves garlic chopped
- Salt and pepper
- 2 tbsp green curry paste
- 3 cups chopped fresh spinach
- 5 cups chicken stock
- 2 small cans coconut milk

- 1 (8 oz.) chicken breast cut into 8 strips
- 2 tbsp tandoori powder
- 2 tbsp oil

- 4 oz. diced paneer
- 2 oz. mango pulp

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Method:

Sautee onions on medium heat until just turning brown, add the green curry paste and garlic and sautee for one minute further. Add in the spinach and potatoes, season with salt and pepper, and sautee until all the spinach has wilted. Add the chicken stock and simmer, not boil, until the potatoes are soft. Remove from burner and add the coconut milk, blend with hand blender or in food processor until smooth. Return to heat and simmer on low for another 5 minutes and adjust to taste with salt and pepper. Note: for milder or hotter seasoning, adjust the green curry amount by 1 to 2 tsp. and if you find it too spicy add more chicken stock or coconut milk.

Marinate chicken strips in tandoori and oil for at least one hour. Skewer with bamboo skewer and place on baking tray and cook in preheated 350 degree oven for 5 minutes. Set aside to garnish soup when ready. Cut paneer in small pieces and marinate in mango pulp at least one hour.

When soup is finished, pour into small bowl, filling close to the rim. Place the skewer across the rim so that the skewer is on top of soup, then place paneer on top of skewer and you are ready to serve.

Recipe courtesy of Soupalicious Best Presentation Award Winner,
Chef Craig D. Morris of Have Knives Will Travel.

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