

Marshall's
HAUTE SAUCE

Habañero Curry Chicken

- 2 Tbs. olive oil
- 2 chicken breasts cubed
- 1 heirloom tomato
- 1 onion
- 2 potatoes
- 3 cloves garlic
- 4 tbs. Habañero Carrot Curry sauce
- 1 c. mushrooms
- 1/4 c. celery
- 1/4 c. carrots

1. In a small pot boil potatoes in water until done. Drain and set aside.
2. Chop all remaining veggies.
3. Heat olive oil in pan. Add in onions garlic and salt.
4. Dice and add in chicken.
5. Add celery and onions.
6. Add in mushrooms and tomato.
7. Once a bit of liquid shows add Curry Sauce.
8. Add in boiled potatoes.
9. Stir until well coated.

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