

*Norman's*  
**CHICKEN, KALE &  
PINEAPPLE CURRY**



**Norman's Chicken, Kale & Pineapple Curry**

This is one of twenty-four recipes that is included in my new Calendar 2018. This delicious dish is easy to cook. You can cook it with prawns or beef instead of chicken or simply make it vegetarian by adding tofu or tempe.

For 4 people

Ingredients

300g pineapple, cut into half and 1cm thick slices  
 2 tbsp olive oil  
 1 medium onion, diced  
 2.5cm ginger, finely chopped  
 2 garlic cloves, finely chopped  
 100g curly kale  
 2 tbsp Malaysian mixed ground spices (curry powder)  
 ½ tsp salt  
 800g chicken thighs, cut into 5cm dice  
 500ml chicken stock  
 200ml coconut milk

Method

- 1 Heat up a frying pan on a medium heat and pan grill the pineapple slices, 2 mins on each side. Set aside.
- 2 Heat the oil in a large saucepan, add the onion, ginger and garlic, cook for 4 mins until soft and brown.
- 3 Add the kale and cook for 2 mins. Next add the chicken, ground mixed spices and salt. Cook for 4 minutes for the chicken to seal.
- 4 Next add the stock and bring to the boil. Lower the heat and simmer for 10 mins.
- 5 Add the coconut milk and already grilled the pineapple, cook for another 2 mins and turn off heat. Transfer to a serving bowl and serve with rice.