



CREAMY CHICKEN CURRY ROLLS

These savoury rolls are filled with tender chicken, aromatic spices, and a creamy curry sauce that will leave you craving for more. Plus, they're super easy to make!



SERVES
4



PREP TIME
15 MINS



COOK TIME
30 MINS



DIFFICULTY
EASY



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

- 500 g chicken breast, cut into cubes
- 60 ml olive oil
- 2 tbsp curry powder
- 1 tbsp paprika
- 2 tbsp tomato paste
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 cup Creamline Dairy Liquid Blend
- 3 thyme sprigs
- 4 bread rolls, for serving

DIRECTIONS

1. In a large saucepan over medium-high heat, add olive oil and chicken to pan and brown evenly.
2. Add curry powder, paprika and tomato paste to coat the chicken, and add onions and garlic to the pan and sauté until translucent.
3. Add Creamline Dairy Liquid Blend and reduce until the curry sauce has thickened.
4. Cook until the curry sauce is thick.
5. Cut out squares on top of the bread roll, similar to a bunny chow, and fill with creamy chicken curry. Best when served warm.



PRO TIP Instead of using bread rolls, substitute with wraps and fill with curry and rice for an on-the-go burrito.