

Chicken morsels with raisins

Preparation: 20 min

Cooking time: 20 min

Ingredients for 4 people:

- 600 to 800 g chicken fillets
- 100 g raisins
- 3 tomatoes
- 4 shallots
- 20 cl white wine
- 20 cl broth (water + 1 cube chicken stock)
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- 1 levelled tbsp curry powder or ½ tsp cinnamon powder
- 1 levelled tbsp flour
- 2 tbsp olive oil
- A small knob of butter
- Coriander or flat leaf parsley, chopped
- Salt and pepper



Preparation:

1. In a high-sided frying pan containing the butter and 1 tbsp of oil, quickly brown the cubed chicken fillets. When they are nicely browned, remove them and add 1 tbsp of oil to the pan and brown the minced shallots.
2. After 5 min, add the curry (or the cinnamon) and stir for one min. Sprinkle on the flour, mix for one min. and pour in the stock and white wine. Add the tomatoes, peeled, deseeded and cubed, as well as the chicken. Simmer uncovered over a low heat for 15 min.
3. Add the raisins and continue cooking for 2 more min.
4. Taste and sprinkle more coriander or flat-leafed parsley if necessary.
5. Serve hot, with basmati rice.