



CURRIED CHICKEN & CORN SOUP

HEAT LEVEL 

Satisfy your cravings with our Curried Chicken & Corn Soup - a flavorful blend of tender chicken, corn, and aromatic curry for a delicious and comforting soup experience.

15 Mins

4 Servings

INGREDIENTS

45 ml (3 Tbsp) butter or margarine
1 medium onion, coarsely chopped
2 cloves garlic, crushed
5 ml (1 tsp) medium curry powder
60 ml (¼ cup) cake wheat flour
2 (about 300g) chicken breast fillets, cut into small pieces
60 ml (¼ cup) Spur Hickory Basting
250 ml (1 cup) chicken stock
410 g can coconut milk
410 g can cream-style sweetcorn
15 ml (1 Tbsp) chopped fresh coriander
3 ml (½ tsp) Spur Lemon & Peri Peri Signature Seasoning
Freshly ground black pepper to taste
Pinch of salt

METHOD

- 1 Melt butter in a large, heavy-based saucepan. Add onion and garlic and sauté for a few minutes until soft. Add curry powder and flour and fry for about 1 minute.
- 2 Add chicken and fry lightly until cooked.
- 3 Add Spur Hickory Sauce, stock, coconut milk, sweetcorn, coriander, Spur Lemon & Peri Peri Signature Seasoning, salt and black pepper. Simmer for about 10 minutes until cooked and heated through. Serve hot and garnish with fresh coriander.

VARIATIONS

- 1 Substitute chicken with pork or beef, or omit meat for a vegetable soup.
- 2 Substitute coconut milk with milk or fresh cream.
- 3 Substitute the Spur Hickory Sauce with Spur Durky Sauce and omit the garlic.
- 4 Substitute the fresh coriander with 15 ml (1 Tbsp) fresh thyme or 5 ml (1 tsp) dried.

