

australian  
bush spices



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Orange Bush Curry

## Orange Chicken and Bamboo Shoot Curry

2 tablespoon rice bran oil  
1 tablespoon **ORANGE** Australian Bush Spice  
500g chicken thigh fillets, chopped  
400ml coconut milk  
200g can bamboo shoots, drained  
100g cherry tomatoes  
1 tablespoon grated palm sugar  
1 tablespoon lemon juice

1. Heat the oil in a large pan, add the onion and cook over a medium heat until soft and golden.
2. Add the **ORANGE** and chicken and cook for 5 minutes or until the chicken changes colour.
3. Add the coconut milk, bamboo shoots and cherry tomatoes, bring to boil, reduce heat, cover and cook for 15 minutes or until the chicken is tender.
4. Turn off the heat stir in the palm sugar and lemon juice, stir until the sugar dissolves.

Serves 4

\* This is a mild curry, if you would like a little more heat add another table-  
spoon of the **ORANGE** Australian bush spice.