Moroccan Bunny Chow

Method

Serves 2 - 4

1. In a pan, fry the chicken pieces with a little bit of oil until light brown.
2. Add all the spices and continue frying for 2 more minutes, until fragrant.
3. Add chopped tomatoes and tomato puree and simmer for 15 minutes or until cooked.
4. Salt & Pepper to taste.
5. Remove from heat and stuff the fresh bread rolls.
6. Best served warm.

Ingredients

* 4 Chicken Fillets
* 1 Tin Chopped Tomatoes (375g)
* 6 Tablespoons Tomato Puree
* 1 Tablespoon Curry Powder
* 1 Teaspoon Cumin
* 1 Teaspoon Cinnamon
* ½ Teaspoon Cayenne Pepper
* 1 Teaspoon Paprika
* Salt & Pepper to taste
* Fresh Bread Rolls

"If the home is a body, the table is the heart, the beating center, the sustainer of life and health."
— Shauna Niequist