



Bombay Curry Chicken Gluten Free



Ingredients

Foodservice Serving

- 1½ C. **Coconut Curry Sauce** (Gluten free Starport 123)
- ½ C. **Spicy Red Hunan Sauce** (Gluten Free Starport 212)
- 2 lbs. Chicken, thigh or breast, marinated and velvetized (see below), chunks 1"
- 6 oz. Celery, roll-cut 1"
- 6 oz. Onions, cut 1"
- 8 oz. Carrots, roll-cut 1"
- 16 oz. Potatoes, roll-cut 1"
- 10 oz. Kidney beans, canned, drained
- 1 Tbsp. Vegetable oil



Ingredients



Velvetized chicken and fried potatoes and carrots

Instructions

1. Marinate and velvetize chicken (see below).
2. Deep fry potatoes and carrots at 370°F for 4-5 minutes until softened.
3. Drain canned kidney beans and set aside.
4. Heat pan or wok on high heat then add oil, celery and onions. Let sear about 30 seconds.
5. Add in velvetized chicken and sauté until done about 2 minutes.
6. Add in kidney beans, **Coconut Curry Sauce** and **Spicy Red Hunan Sauce**.
7. Stir until steaming hot and remove.
8. Garnish with green onions and red or green jalapenos.

Chicken Marinade and Velvetization

1. **To marinate:** For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (⅞ C.) **Marinade Seasoning** (Starport 356) in 1¼ C. water then add 1 C. corn oil. Mix well and marinate meat for 30 minutes or more.
2. **To velvetize:** Oil blanch chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, unclumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove and drain.



3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.