

## Curried Chicken Stuffed Choko

### Ingredients:

5 Choko's  
2 tabs Canola oil  
1 small Chicken breast (chopped into small cubes)  
2 large shallots  
1 -2 teaspoons grated ginger  
3 cloves garlic  
1 teas turmeric  
1 teas cumin  
1 teas ground coriander  
¼ teas ground chilli (Hot)  
cayenne pepper (to taste)  
salt to taste  
¼ small red capsicum  
½ small carrot grated  
1 can coconut cream  
Good handful raw cashews  
2 handfuls baby spinach

### Method:

Halve Choko's and put in large pot of water, bring to boil until soft enough to put a fork into. Drain, scoop out flesh leaving enough to keep the shape with the skin

In a large frypan, fry finely chopped shallots, garlic and ginger until soft. Add in spices and cook until aromatic, add chicken and fry until just white. Add in diced up choko flesh which has been removed from choko's, capsicum and carrot and cook until coated with spice mix and softened. Add in cashews and fry for a couple of minutes. Add in coconut cream and simmer until thickened. Add in baby spinach and cook until just wilted.

Cool slightly, then spoon mixture into choko cases. Just before serving put into a moderate oven and bake until heated through.