

# MULLIGATAWNY CURRY SAUCE

Sautéed Free Range  
Chicken Breasts



**Fully Cooked—Just Heat**  
and add for that “Finishing Touch”. This  
great sauce makes 2–4 servings and  
is cholesterol free, gluten free,  
has no MSG, no trans fat, low  
in fat and low in calories.

This unique, double sealed, package  
has a refrigerated shelf life of 150 days.



# MULLIGATAWNY CURRY

## Sautéed Free Range Chicken Breasts

- 1 8 ounce package of Fortun's Finishing Touch Mulligatawny Curry Sauce
- 4 6 ounce, boneless Free Range Chicken Breasts, skin on
- 2 Tablespoons olive oil
- $\frac{3}{4}$  teaspoon kosher salt
- $\frac{3}{4}$  teaspoon freshly ground black pepper

### Method

Place a large sauté pan over medium high heat. Season both sides of the chicken breast with salt and black pepper. Once pan is hot, add olive oil, carefully place chicken breasts in pan, skin side down. Cook, turning once, until firm to the touch which is approximately 5-6 minutes per side or has reached an internal temperature of 165°F. Once cooked remove from pan to holding plate and allow resting for 2-3 minutes.

Place Mulligatawny Curry Sauce in the sauté pan and place over medium-high heat. Heat for about 1 to 2 minutes to simmer **but do not allow the sauce to boil.**

**Microwave Oven:** Place the Mulligatawny Curry Sauce in microwavable dish. Heat on the high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

**Boil in Bag:** Place 8 ounce bag in boiling water for 1-2 minutes.

**To Serve:** Place sautéed chicken breasts on serving plates and spoon the Mulligatawny Curry Sauce evenly over each chicken breast. Serve immediately.

### Chef suggested pairings:

**Wine:** Cabernet Sauvignon, Zinfandel or Pinot Noir

**Sides:** Gigante white beans and  
Tabouli salad

Serves 4