

Bunny chow (curry dish)

chicken or beef pieces (about 220g/7 oz for each person)

1 crusty roll for each person

1 jar of your favourite curry sauce (2 jars if you're cooking for more than 4 people)

- Fry the meat in a little oil. When it's ready, add the curry sauce to the pan.
- Cook for few minutes, until the sauce is heated through.
- Slice the top of the roll with a bread knife. Scoop out the inside of the roll and put it to a side.
- Put the hollowed roll in a bowl and fill it with the curry sauce.
- Use the top and the scooped insides of the roll to dip in your curry.

This recipe is from South Africa.





Is it spicy? No.

Everyone's opinion: This is delicious! It's the best recipe that we've tried!

This dish was invented in Durban, South Africa, where there is a big Indian community. In the times of apartheid, there were different rules for white and black people. For example, black people were not allowed to order take-away food. But people in one Indian restaurant had a good idea. They hid curry in a loaf of bread and delivered it to the clients. This way **everyone** could eat take-away food!