

# Sri Lankan Chicken Kottu Recipe

## Ingredients:

- For the Kottu:
- 3 cups chopped godhamba roti (or paratha)
- 1 cup cooked and shredded chicken
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1-inch piece ginger, minced
- 1 medium carrot, julienned
- ½ cup cabbage, shredded
- ½ cup leeks, sliced
- 2 green chilies, sliced
- 1 medium tomato, chopped
- 1 teaspoon curry powder
- ½ teaspoon turmeric powder
- ½ teaspoon chili flakes (optional)
- ½ teaspoon salt (or to taste)
- ½ teaspoon black pepper
- 1 egg (optional)
- 2 tablespoons coconut oil or vegetable oil
- For the Kottu Gravy (Optional):
- 1 cup chicken curry sauce (or chicken stock)
- ½ teaspoon garam masala
- ½ teaspoon cumin powder
- ½ teaspoon coriander powder
- ½ teaspoon salt

## Instructions:

1. Prepare the Chicken and Roti: Cook and shred the chicken if not already prepared. Chop the godhamba roti or paratha into small strips.
2. Make the Kottu Base: Heat oil in a large wok or pan over medium heat. Sauté the onions, garlic, and ginger until fragrant. Add green chilies, tomatoes, and all the vegetables. Stir-fry for 2-3 minutes.
3. Add Spices and Chicken: Add curry powder, turmeric, black pepper, salt, and chili flakes. Stir well, then add the shredded chicken and mix thoroughly.

4. Cook the Egg (Optional): Push everything to one side of the pan and crack the egg into the empty space. Scramble the egg and mix it with the rest of the ingredients.
5. Add the Roti and Gravy: Add the chopped roti and mix well. Pour in the chicken curry sauce or stock for extra flavor. Stir-fry everything together for a few minutes until well combined.
6. Serve Hot: Garnish with extra black pepper or a squeeze of lime. Serve hot with a side of curry or yogurt.