

# Chicken Kottu

## Description:

Chicken Kottu is Sri Lanka's most loved and popular street food. It is a tasty mix of chopped godamba roti, chicken curry, vegetables, and egg, all cooked together. The best part is, it's a quick and easy process, and the food is full of flavor. Chicken Kottu is a Sri Lankan favorite enjoyed by everyone.

**Cuisine:** Sri Lankan (Street Food)

## Time Required

- **Prep Time:** 20 minutes
- **Cook Time:** 20 minutes
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## Ingredients (Serves 1)

1. 2 Godamba Roti pieces (or you can use Parotta or Roti Canai instead)
2. 1 cup Chicken Curry (gravy only)
3. 4 pieces of Chicken from the curry or roast chicken
4. ½ cup Carrot, cut into thin strips
5. ½ cup Leek (green part), cut into thin slices
6. ¼ cup Tomato, chopped (or 1 small tomato)
7. 3-inch piece of Leek (white or light green part), cut into rings
8. 2 Green Chilies, cut into slices (or use chili flakes)
9. 1 tsp Garlic, finely chopped
10. 1 tsp Ginger, finely chopped
11. 2 tbsp Onion, chopped
12. 1 Egg
13. 1 tbsp Oil
14. Salt, to taste

## Instructions

1. **Heat the oil:**

Heat oil in a large pan or wok on medium-high heat. Add the chopped ginger, garlic, and the white part of the leek. Cook for about 30 seconds until it smells good.

2. **Add the chicken:**

Add the chicken pieces from your curry (or roast chicken). Break them into small pieces using your spatula. Cook for a minute or two until they start to turn slightly brown.

3. **Cook the egg:**

Push everything to one side of the pan. Crack the egg into the empty space and let it fry for a few seconds. Stir and break the egg into small pieces, then mix it with the chicken.

4. **Add onions and chilies:**

Move the mix to one side again and add the chopped onion and sliced chilies. You can also add some chili flakes for extra spice. Stir everything together well.

5. **Add vegetables:**

Move everything to the side again and add the carrot strips. Stir them for about 30 seconds to soften a little. Then add the chopped tomatoes and mix everything together.

6. **Season the mixture:**

Add salt to taste and mix well. You can also add a little pepper if you like. Taste and adjust the seasoning.

7. **Add roti and leeks:**

Add the chopped godamba roti pieces and the green part of the leeks. Mix everything well on high heat for about a minute.

8. **Add curry sauce:**

Pour in the chicken curry gravy. Add more if you want a soft, saucy Kottu or less if you like it dry. Mix until all the roti pieces are coated with the curry.

9. **Final mixing:**

Lower the heat and keep mixing and chopping the roti pieces using your spatula for 1–2 minutes. This helps blend all the flavors together.

10. **Serve:**

Serve hot straight from the pan with some extra curry or chili sauce on the side.