

*Papa's Recipes*

# *Chicken Curry*

Visit [papasdhaba.co.uk](http://papasdhaba.co.uk) for more recipes



## *What you need:*

- 700g Chicken Breast
- 400g Tinned Tomatoes
- 3 tbsp Chicken Curry Kit
- 2 Medium Onions
- 3-4 Diced Garlic Cloves
- 1 tsp Grated Ginger
- 3 tbsp Sunflower Oil
- Salt to taste
- Fresh Coriander for garnish

## *Instructions:*

1. Chop your onions and heat the oil in a pan, once hot add the onions until softened and brown.
2. Now add the grated ginger and diced garlic and cook for a couple more minutes.
3. Add the tomatoes and simmer until the oil separates you will see oil on top.
4. Add the 3 table spoons of Chicken Curry Kit and cook for 1 – 2 minutes whilst stirring.
5. Next, chop your chicken breasts into small chunks and add to the pan, at this stage you may wish to add a small amount of salt to your taste and mix well to combine. Now stir in 150ml of water. (If you need more water, you can add later.)
6. Allow it to simmer gently until the chicken is soft and cooked through, this usually takes about 20 minutes.
7. Garnish with fresh coriander.
8. Serve with naan bread or rice.