

Chicken Curry

Equipment

- Chopping board
- Sharp Knife
- Tbsp
- Measuring Jug

Ingredients

Please bring a container to take home your product

**For Vegetarian option substitute chicken for extra vegetables of your choice
Serves 1-2**

- **Ingredients**
- 1 tbsp sunflower oil (WCA to supply)
- 1 onion, thinly sliced
- 1 garlic clove, crushed
- ½ tsp garam masala (WCA to supply)
- 2cm piece of ginger, grated or powered ginger
- 2 Chicken Breasts, cut into chunks.
- 1 ½ tbsp medium spice paste or 2 tsp medium curry powder
- 200g can chopped tomatoes
- 50g Greek yogurt (optional)
- 1 small bunch of coriander, leaves chopped (optional)
- 125ml Water
- Pinch of Salt (WCA to supply)
- naan breads or cooked basmati rice, to serve (at home)

Method

STEP 1

Heat the oil in a flameproof casserole dish or large frying pan over a medium heat. Add the onion and a generous pinch of salt and fry for 8-10 mins, or until the onion has turned golden brown and sticky. Add the garlic and ginger, cooking for a further minute.

STEP 2

Chop the chicken into chunky 3cm pieces, add to the pan and fry for 5 mins before stirring through the spice paste and tomatoes, along with 125ml water. Bring to the boil, lower to a simmer and cook on a gentle heat uncovered for 25 mins or until rich and slightly reduced. Stir through the yogurt, coriander and ground almonds, season and serve with warm naan or fluffy basmati rice.