

# Chicken Balti

## Ingredients

100 g Rice	$\frac{1}{2}$ a chilli
2 tbsp. oil	$\frac{1}{4}$ cup coconut milk
$\frac{1}{2}$ an onion	1 piece of chicken
2 tbsp. Chicken Balti paste	$\frac{1}{2}$ a cup of passata
A piece of ginger	2 tbsp. tomato purée
$\frac{1}{2}$ a pepper	Handful of coriander

## Method

1. Cook the rice and set to the side.
2. Peel and grate ginger.
3. Chop the coriander roughly.
4. Chop the onion, garlic and chilli finely
5. Cut the pepper into chunks.
6. Fry the chicken till it starts browning.
7. Add the onions and peppers cook for a few minutes.
8. Add the garlic, ginger, chilli and a pinch of salt.
9. Add passata, tomato purée and 100ml boiling water.
10. Add the Balti paste and coconut milk.
11. Simmer on a low heat for 5 mins.
12. Serve with rice and coriander a garnish.