

Chicken Curry

Ingredients

1 tbsp. vegetable oil	$\frac{1}{2}$ tsp turmeric
$\frac{1}{2}$ onion	2 garlic cloves
$\frac{1}{4}$ fresh chilli	A small bunch of coriander
A piece of ginger	$\frac{1}{4}$ cup of coconut milk
$\frac{1}{4}$ cup tinned tomatoes/passata	1 piece of Chicken
1 tbsp. Balti paste	

Method

1. Cook the rice, sieve when ready.
2. Cut the onion, garlic, ginger and chilli really fine.
3. Cut the coriander roughly.
4. Cut the chicken pieces and set aside.
5. Fry the chicken till it starts turning brown.
6. Add the onions, garlic, chillies & ginger.
7. Add the tomatoes, Balti, turmeric and cook for a few minutes.
8. Add the coconut milk and 100ml water
9. Simmer for 5 minutes on a low heat.
10. Serve with rice and coriander as garnish.