

# Chicken Madras

## Ingredients

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

## Method

1. Cook the rice and sieve when ready.
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 Madras paste and coconut milk.
11. Simmer on a low heat for 5 mins.
12. Serve with rice and coriander a garnish.