

Chicken Tikka Masala

Ingredients

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

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. Cut the chicken into bite size pieces.
7. Fry the chicken till it starts browning.
8. Add the onions and peppers cook for a few minutes.
9. Add the garlic, ginger, chilli and a pinch of salt.
10. Add passata, tomato purée and 100ml water.
11. Add the tikka masala paste and coconut milk.
12. Simmer on a low heat for 5 mins.
12. Serve with rice and coriander a garnish.