

Papa's Recipes

Chicken Tikka Curry



What you need:

- 700g Chicken Breast
- 3 tbsp Tikka Curry Kit
- 2 Medium Onions
- 400g Tinned Tomatoes
- 3-4 Crushed Garlic Cloves
- 1 tsp Grated Ginger
- 3 tbsp Sunflower Oil
- Salt to taste
- Fresh Coriander for garnish

Instructions:

1. Finely chop the onions and heat the oil in a pan. Once the oil is hot, add the onion and cook until softened and brown.
2. Add the grated ginger and crushed garlic and cook for a couple more minutes.
3. Add the tomatoes and simmer until the oil separates you will see oil on top.
4. Add 3 tablespoons of Tikka Curry Kit and cook for a minute or two whilst stirring.
5. Chop the chicken into small chunks and salt to taste, then mix well until combined. Now stir in 150ml of water. (If you need more water, you can add later.)
6. Allow it to simmer gently until the chicken is soft and cooked through, this usually takes about 20 minutes.
7. Garnish with fresh coriander.
8. Serve with naan bread or rice.