

**We had a couple of yellow sticker Chicken Breasts in the freezer. They're not in the freezer any more!**

**Ingredients for the marinade:-**

2 Chicken Breasts, cut into bite sized pieces
½ Tsp of Turmeric
½ Tsp of Cayenne Pepper
½ Tsp of Salt

**Ingredients for the Curry:-**

1 Onion, diced
3 Cloves of Garlic, minced
1 Thumb of Ginger, grated
1 Tsp of Chilli Powder
1 Tsp of Coriander Powder
1 Tsp of Funnel Powder
1 Tsp of Garam Masala
A handful of Curry Leaves
A punnet of Cherry Tomatoes, chopped
a Handful of Coriander, chopped
400ml of Water
1 Tbsp of Tomato Puree
Oil to fry

Salt & Pepper to taste

**Method:-**

(1) Combine the Turmeric, Cayenne, Salt and Chicken.
(2) Allow to marinade for half an hour.
(3) In a large pan add a little oil over a medium heat.
(4) Add the marinaded Chicken and cool gently until no-longer pink.
(5) Set aside.
(6) Add the Onions to the pan and cook until softened.
(7) Add the Ginger & Garlic and stir over a medium heat for a minute.
(8) Add the remaining Spices and the Curry Leaves.
(9) Add the Tomato Puree and stir well.
(10) Add the Tomatoes and Water.
(11) Return the Chicken, reducing the heat to low and simmer for an hour.
(12) 10 minutes before serving stir in the Coriander.

**We severed ours with Sage Aloo, Indian style Sides & Salads and Popadums. This was a really well balanced Curry without the aggression of some Anglicised Curries.**