



We had ½ a chicken left over. How often do I start a recipe with those words?! Anyway Sue found a traditional Chicken Curry recipe.

Ingredients:-

Chicken cut into bite sized pieces

1 tbsp Lemon juice

Salt and Pepper to season

3 tbsp Oil

1 tsp Cumin

1 Large Onion, chopped

1 tsp grated Ginger

1 can of chopped Tomatoes

1 tsp Chilli powder

1 tsp Garam Masala

A squeeze of Tomato Pureé

1 tsp Cumin Seeds

1 tsp Coriander

1 tsp Paprika

1 tsp Turmeric

2 medium Potatoes, cubed

1 ½ cups of water

3 tbsp Yoghurt

1 tsp Garlic minced

Fresh Coriander to garnish

Method:-

- (1) In a large bowl toss the Chicken in the Lemon Juice, Salt and Pepper and set aside.
- (2) In a large pan stir the Cumin seeds in a little oil and cook for a minute.
- (3) Mix the Onion, Garlic and Ginger and cook until tender.
- (4) Add the Tomatoes and season with Chilli powder, Turmeric, Garam Masala, Cumin, Coriander and Paprika.
- (5) Continue to cook and stir for a further 2 minutes.
- (6) Stir in the Yoghurt.
- (7) Add the Chicken pieces, Potatoes, water and Tomato Pureé and simmer to reduce for 40 minutes.

We served ours on a bed of rice with Home Made [Onion Bhajis](#) and [Naan bread](#)