

# Chicken Madras Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:
Hot   Serves	Easy	15	5	10
1-2		mins	mins	mins

Learn how to cook this deliciously hot, tangy and spicy curry just like how it's made in a typical British Indian restaurant.

Don't have time to cook? Try our [ready made Madras sauce](#)

## Ingredients

1 chef's spoon (40ml) **vegetable oil**

1 teaspoon (5g) **garlic paste**

½ chef's spoon (20g) **BIR tomato paste**

1 teaspoon (3g) **BIR mix powder**

¼ teaspoon (2g) **salt**

½ teaspoon (1g) **kasoori methi leaves**

1 chef's spoon (70g) **BIR madras paste**

150g pre cooked chicken

400g BIR base gravy (200g gravy diluted with 200ml water & heated)

handful of **fresh coriander**

## Instructions

- 1 Heat a pan on a medium high heat and add the vegetable oil
- 2 Add the garlic paste and BIR tomato paste and stir for around 10 seconds
- 3 Add the BIR mix powder, salt and methi and stir for another 10 seconds
- 4 Add the BIR madras paste and stir for a further 30 seconds
- 5 Add the pre-cooked chicken and stir for around 1 min so that all the chicken pieces are coated with the sauce
- 6 Add the base gravy and simmer on a high heat for around 2 mins whilst occasionally stirring, scrape off any dried sauce on the edges back into the pan
- 7 Turn the heat down to a low-medium and simmer for another 3-5 mins until the sauce thickens and you can see oil rising to the top  
**Tip:** To help thicken the sauce, avoid fully covering the pan to allow steam to escape
- 8 Add the coriander and stir through

## Tips

- 1 Have all the ingredients weighed out and ready to add as this curry cooks quickly

Use a splatter guard or kitchen foil to cover the cooker and surrounding areas as this curry splatters a lot when cooking

For a hotter madras, add 1-2 teaspoons of chilli powder with the mix powder

### Get our BIR Recipe eBook for FREE! Worth £9.99

Cook curries at home that taste as good as the ones you get from your local Indian restaurant. Contains over 40 recipes with tips, tricks and all our secrets from over 30 years of cooking Indian food.

Enter your details below and we will email you a FREE copy of the eBook

Your email address

[Get the FREE eBook](#)

[Order the print version of the BIR Recipe Book](#)

