

Simple Chicken Curry Recipe (base free)

Spice:	Difficulty:	Total:	Prep:	Cook:
Mild	Serves Easy	35	5	30
2-4		mins	mins	mins

Don't have any base gravy? Then try our simple chicken curry that can be cooked with a handful of basic ingredients and our mix powder.

Ingredients

2 chef's spoon (80ml) **vegetable oil**

2 medium **onions** (finely chopped)

1 heaped teaspoon (20g) **garlic and ginger paste**

1 teaspoon (7g) **salt**

1 & ½ teaspoon (5g) **BIR mix powder**

400g (2) **chicken breasts** (cut into 1 inch chunks)

2 medium **tomatoes** (chopped)

150ml **water**

handful of **fresh coriander**

Instructions

- 1 Heat a pan on a medium high heat and add the vegetable oil
- 2 Add the onions, garlic and ginger paste and salt and cook for 10 mins until the onions soften and start browning
- 3 Add the BIR mix powder, stir and cook for 1 min
- 4 Add the chicken and stir so that all the chicken pieces are coated with the spices. Cook for 5 mins stirring frequently so that the chicken doesn't stick to the pan
- 5 Add the tomatoes and cook for 2 mins
- 6 Add the water and cook on a high heat for a further 3 mins
- 7 Turn heat down to medium and cover the pan and simmer for 8 mins stirring occasionally
- 8 Uncover and cook for a further 3-5mins until the sauce thickens and oil starts to separate on top
- 9 Add the coriander and stir through

Tips

- 1 To spice up the curry add green chillies or chilli powder (or both) with the mix powder
- 2 Use chicken on the bone for a homestyle/staff curry

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