

We had ½ a cooked Chicken left. So Chicken Curry it was! Sue served ours with home-made Green Tomato and Apple Chutneyand Coriander & Garlic Flatbreads (Recipes attached)

Ingredients:-

½ a cooked Chicken
1 Onion finely chopped
4 or 5 Mushrooms, chopped
3 cloves of Garlic
1 Teaspoon of ground Ginger
1 Teaspoon of Garam Masala
2 Teaspoons of Chilli powder
1 Teaspoon of Paprika
1 Jam of shop bought Curry Sauce (We used Jalfrezi)
1 Tin of chopped Tomatoes
¼ tube of Tomato Purée
Salt and Pepper
Vegetable Oil for frying

Method:-

(1) Fry the chopped Onion and Mushroom until softened.
(2) Add the Ginger, Garam Masala, Paprika, Salt and Pepper and stir well. Fry gently for a couple of minutes.
(3) Add the Garlic, Curry Sauce, chopped Tomatoes, Tomato Purée and simmer to reduce for 20 minutes.
(4) Chop the Chicken meat into rough cubes and add. Simmer until the Chicken is thoroughly heated. Do not cook for too long at this stage as the Chicken will bread down into shreds.

Serve of a bed of rice and Poppadoms