

Super Easy Chicken Curry

Chris Butler, 2007 (updated 2008)

Yields: one serving

Ingredients:

- Vegetable oil
- Patak's Original Madras Curry paste (hot)
- 1/3 onion, diced
- 1 chicken breast, diced
- 1/3 tomato, diced
- Ground black pepper

Fry the onion in a small saucepan with 1 tbs of oil until brown.

Add 2 tbsp curry paste, chicken and cook for 3 minutes to seal the meat.

Add 50ml water, tomato, ground black pepper and frozen peas.

Heat, cover and simmer for 40 mins.

Serve with boiled rice and Sharwood's Major Grey Chutney. Yummy, it tastes great!