

**MEDIUM -
HOT**

For this curry you will need:

1 Craving Curries Chicken Madras Kit

4 tbsp vegetable oil 3 red chillies

4 garlic cloves, peeled 20g fresh root ginger, peeled

2 large onions, sliced 400g tin chopped tomatoes

100ml chicken stockjuice of 1 lemon

800g chicken breast, diced salt

handful of fresh coriander-leaves, chopped (optional)

Method

- 1.*Blend the chilli, garlic and ginger in a food processor to a paste, adding a little water if necessary.
 - 2.In a pan, add the oil and fry the onions on a medium heat for 5 minutes, or until softened and starting to colour.
 - 3.Add the (*step 1) chilli, garlic and ginger paste together with the contents of your Spice Bag together with a little water to avoid the spices sticking. Stir well and cook for 2 minutes.
 - 4.Blend the chopped tomatoes in a food processor and add to the pan together with the diced chicken, lemon juice, chicken stock and season with salt.
 5. Continue to cook until the curry has reduced to your desired consistency and the chicken is cooked through.
- Remove the cardamoms and and cinnamon stick and serve with the fresh coriander leaves if desired.

The heat in this dish can be controlled by the amount and type of chillies used