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Balti Chicken Curry Spice Kit

Ingredients: black cardamoms, black pepper, cinnamon stick, chilli powder, coriander powder, cumin powder, turmeric powder

Store in a cool, dry place.

Authentic, delicious homemade curries made easy! Craving Curries are small family business, passionate about our curries and would like to share the experience with you!

Each curry kit comes with our step-by-step guide which allows you to have fun creating our twist on an authentic Indian curry which has all of the flavour without any of the additives or artificial colours!

For this curry you will need:

1 Craving Curries Chicken Balti Kit

4 chicken breasts, diced 5 tablespoons of vegetable/ sunflower oil

2 onions, finely chopped 200ml natural yoghurt

½ cup of fresh coriander leaves (optional)

4 cloves of garlic 20g root ginger

3 green chillies, 1 tablespoon tomato puree

sliced Juice of ½ a 1x400g tin of chopped

lemon Water tomatoes 1 tea spoon salt
(optional)

Method:

1. Heat the oil in a pan. Add the chopped onions and fry gently for 15 minutes until softened but not coloured.
2. Blend the garlic and ginger with a little water to make a paste and add to the onions together with the sliced chillies and cook for 1 minute.
3. Add the contents of your **Spice Bag** to the pan, mix well and cook for 2 minutes stirring constantly, followed by the diced chicken and cook on a high heat, stirring frequently for 5 minutes.
4. Reduce the heat and add the tinned tomatoes, tomato puree, yoghurt and salt to taste. Cook and on low heat for a further 20 minutes until the chicken is cooked.