



Hot Chicken Curry

Difficulty
Easy

Serves
2



Ingredients

- 4 tbsp Patak's Extra Hot Curry Paste
- 1 medium onion, diced
- 200ml of chopped tomatoes
- ½ cup of cream
- 2 tbsp of fresh cilantro, chopped
- 250 g Chicken, diced
- 2 tbsp vegetable oil

Instructions

1. Heat the oil in a large pan, add the onion and fry until golden brown.
2. Stir in Curry Paste and chicken, and cook for 3 minutes until meat is sealed.
3. Add tomatoes, and simmer for 10 minutes.
4. Add cream and cilantro, simmer on low heat for 10 minutes until meat is cooked.
5. Garnish with chopped cilantro and serve with rice or naan bread and Patak's Pappadums, Chutneys and Pickles.

