

# Indian Style Curry

Tingle your tastebuds with this spicy Indian style curry. A perfect family favourite packed with spices and flavour! Add a dollop of yogurt on top when serving if you can't handle the heat!

 TIME TILL READY  
1 HR

 SERVES  
5+

Energy: 2159kJ/516kcal  
For more nutritional information please visit [www.lancashirefarm.com](http://www.lancashirefarm.com)

## Ingredients

- 900g boneless chicken breast fillets
- 2 teaspoons salt
- 125ml cooking oil
- 2 onions, chopped
- 1 tbsp finely chopped garlic
- 1 1/2 tsp finely chopped fresh root ginger
- 1 tsp curry powder
- 1 tsp ground cumin
- 1 tsp ground turmeric
- 1 tsp ground coriander
- 1 tsp cayenne pepper (chilli pepper)
- 1 tbsp water
- 400ml passata
- 250g Lancashire Farm Natural Bio Yogurt
- 1 tbsp chopped fresh coriander
- 1 tsp salt
- 125ml water
- 1 tsp garam masala
- 1 tbsp fresh lemon juice

## Contains



## Method



### Step 1

Heat the oil in a large frying pan over high heat; partially cook the chicken in the hot oil in batches until completely browned. Transfer the browned chicken breasts to a plate and set aside.



### Step 2

Reduce the heat under the frying pan to medium-high; add the onion, garlic, and ginger to the oil remaining in the frying pan and cook and stir until the onion turns translucent, about 8 minutes.



### Step 3

Stir the curry powder, cumin, turmeric, coriander, cayenne and 1 tablespoon of water into the onion mixture; allow to heat together for about 1 minute while stirring.



### Step 4

Mix the passata, yogurt, 1 tablespoon chopped coriander and 1 teaspoon salt into the mixture.



### Step 5

Return the chicken breast to the frying pan along with any juices on the plate. Pour 125ml water into the mixture; bring to the boil, turning the chicken to coat with the sauce. Sprinkle the garam masala and 1 tablespoon coriander over the chicken.



### Step 6

Cover the frying pan and simmer until the chicken breasts are no longer pink in the centre and the juices run clear, about 20 minutes.



### Step 7

Serve.

