

Le' Spice Sub Continent Garam Masala Spice Mix Recipe:

Chicken Curry



Serve 4

Ingredients

- 1 Kg of thigh chicken fillets cubes
- 2 onions finely chopped
- 3 tomatoes – roughly chopped
- 1 tablespoon garlic paste
- 1 tablespoon ginger paste
- 2 teaspoon of salt
- 2 tablespoon of oil
- 4 green chillies – slit and deseeded (to be used as whole)
- 2 teaspoon **Le' Spice Sub Continent Garam Masala**
- ½ cup of water

Method

- Put the oil in a heavy based saucepan over a medium heat
- Add the onion
- Fry until golden brown
- Then add garlic and ginger paste
- Fry until garlic and ginger are golden brown
- Add the chicken cubes
- Fry until the chicken is brown
- Then season with salt and **Le' Spice Sub Continent Garam Masala**
- Add the green chillies and tomatoes
- Fry until the tomatoes has reduced into pulps.

Then add the water

Let it simmer over low heat until the water has evaporated and the oil has risen up.

Serve with rice or Indian breads.