

## **Le' Spice Curry Powder Mix Recipe:**

### **Karahi Chicken Curry**



**Serves 4**

#### **Ingredients**

- 1 kg chicken thigh fillets cut into small strips or 1 whole skinless chicken cut into 16
- 1 1/2 tablespoon of garlic paste
- 1 1/2 tablespoon of ginger paste
- 2 teaspoon of salt
- 1 green chili – deseeded and chopped for less hot
- 1 knob of ginger thinly sliced and then julienned
- 1 green chili – julienned
- 2 tablespoon of **Le' Spice Curry Powder Spice Mix**
- 1 kg of tomatoes – roughly chopped
- 4 tablespoon of oil
- 1 cup of water

#### **Method**

In a sauce pan heat the oil

Add salt, ginger garlic paste and chopped green chilies and stir lightly

Add the Le' Spice Curry Powder Mix

Stir for around about 1 minute

Add the chicken

Cook the chicken by stirring occasionally to prevent it from sticking

Add water occasionally just to prevent it from burning

Repeat the stir frying process until all of the water has run out +20 – 30 minutes

At this stage you should see the oil rise up

Add the chopped tomatoes and cook until the water has evaporated and the oil separated from the water.

Garnish with the julienned ginger and green chillies.  
Serve with Naan Bread or Plain rice