

# Chicken Curry Recipe

By, Justin Howard

- 1-pound boneless chicken breast diced
- 1-2 Red onion diced
- 1 Whole tomato chopped
- Ginger/Garlic Paste (Combine Ginger/Garlic 1 tbsp olive oil/water and blend)
- 4 tbsp curry seasoning (Curry seasoning has 13 different spices in it) Not the store-bought kind!
- 1tbsp Salt
- 2 cup Water
- Oil

## Cooking Directions:

- Step 1: In a skillet add 4 tbsp of oil over medium heat, add chopped onions and cook till slightly golden brown.
- Step 2: Then add Ginger/Garlic paste cook for 5 minutes, then add your chopped tomato, cook until you start to see the tomatoes slightly disappear. (Make sure to keep stirring)
- Step 3: Add your Curry seasoning and cook for another 5 minutes then add your diced chicken and let cook for another 5 mins. (Make sure to keep stirring)
- Step 4: Add 2 cups of water, cover with lid and let simmer for 15-20 minutes on low heat.

Optional serve over rice!