

Chicken Madras

Ingredients

- 2 teaspoons garam masala
- 3 tablespoons ghee
- 4 skinless, boneless chicken breasts cut into large chunks
- 1 medium onion, chopped
- 2 garlic cloves, peeled and finely chopped
- 1 teaspoon fresh ginger, grated
- 1 teaspoon turmeric
- 1 teaspoon hot chili powder
- 1 tablespoon tomato puree
- 400 grams diced tomatoes
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 400 grams coconut milk

Method

1. Add 2 tablespoons oil to a pan over medium-high heat. Add the chicken pieces and cook until slightly brown. Remove from the pan and set aside.
2. To the same pan over medium heat, add the remaining oil and add the onion and cook until softened.
3. Add garlic, ginger, garam masala, turmeric, chili powder, tomato puree, stir.
4. Add diced tomatoes and mix well.
5. Add the chicken pieces, salt pepper and coconut milk. Cover with a lid and simmer for 10 minutes. After 10 minutes, remove lid and simmer for 10 more minutes.