

# **Creamy masala chicken**

## **INGREDIENTS**

- 4 boneless, skinless chicken breasts, cubed
- 3cm piece fresh root ginger, peeled and chopped
- 2 garlic clove, chopped
- 1 tsp mild chilli powder
- 2 tbsp fresh coriander, chopped
- juice of 1 lime
- 2 tbsp vegetable oil
- 1 onion
- 1 red chilli
- 1 tsp ground turmeric
- 284ml carton double cream
- juice of ½ lemon
- basmati rice and naan bread, to serve

## **DIRECTIONS**

1. Put the chicken, ginger, garlic, chilli powder, coriander, lime juice and 1 tbsp of oil in a bowl. Stir, and set aside. Chop the onion, and seed and chop the chilli.
2. Heat a large shallow pan. Tip in the chicken and marinade and fry for about 6-8 minutes, stirring occasionally.
3. Meanwhile, heat the remaining oil in a pan and fry the onion and chilli for 3-4 minutes until just soft. Add the turmeric and stir fry for 1 minute. Lower the heat, pour in the cream and simmer for 2-3 minutes.
4. Add the chicken and simmer for 5 minutes, or until cooked. Season and stir in the lemon juice. Serve with rice and naan bread.