



Chicken Madras Curry

Serves 4

INGREDIENTS

60g **Karimix Madras Curry Paste**

½ onion diced

500g chicken, cubed

250ml tin chopped tomatoes

250 ml water

2 tbl vegetable oil

2 tps soy sauce

4 curry leaves

Salt and pepper to taste

METHOD

1. Heat oil in a saucepan until hot.
2. Add onions and **Karimix Madras Curry Paste** and fry for 10 minutes.
3. Add chicken and stir until the cubes are well coated in the paste. Stir well for 10 minutes.
4. Add chopped tomatoes and water. Stir well and bring to a boil.
5. Reduce to a simmer and add curry leaves and soy sauce. Stir well. Add salt and pepper to taste.
6. Simmer very gently for half an hour. Stir occasionally.
7. Garnish with coriander and serve hot with rice.