

SIMPLE INDIAN CHICKEN CURRY WITH LIME & CORIANDER RICE & PESHWARI NAAN

INGREDIENTS

2 Tbs oil
1/2 medium onion
1 Tbs Garlic
2 Tbs ginger, minced
1 Tbs each: ground cumin,
coriander, and turmeric
1 tsp cayenne powder, optional
400g King Prawn/chicken
1 can of chopped tomatoes
2 tsp sea salt
1 can coconut milk/coconut cream

A few handfuls of cherry tomatoes,
1 cup chopped Coriander
200g Basmati Rice
1Tbs Lime Juice
2 Plain Naan Bread
1 cup Sultanas, fenugreek, nuts,
coconut

1. Take the Plain Naan breads and carefully slit the edge to allow access to the centre
2. Blitz the sultana, fenugreek, nuts and coconut into a paste and fill the naan breads
3. Heat the oil in a large skillet over medium-high heat. Add the onion and cook until it softens, about 5 minutes. Add the garlic and ginger to the pan and cook for 1 minute. Add the cumin, coriander, turmeric, and, if using, the cayenne and cook for 1 minute.
4. Add the Prawn/chicken, crushed tomatoes, and sea salt to the pan and stir well. Bring to a simmer then cover and reduce the heat to medium-low. Simmer for 15 minutes, carefully removing the lid (the curry will splatter!) to stir a few times.
5. While the curry is simmering add rice to a pan and cook
6. When cooked drain and add the lime and coriander
7. Once the prawns/chicken pieces are cooked, stir in the coconut milk/cream, cherry tomatoes, and coriander. Season to taste with more salt, as needed.

