

RECIPE

 SPICE 3 / 3	30 MINUTES 	DIFFICULTY  ★★☆☆	<small>COOK WITH IN</small> 7 DAYS
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INSTRUCTIONS

1. Heat the pan or pot on medium flame.
2. Add the 60ml of oil to a pot.
3. Add your finely chopped onions and fry until golden in colour. This is important as allows sauce to thicken.
4. Add ginger garlic and cook for two minutes until onions and garlic turn golden brown.
5. Add tomatoes and cook till they are soft. Must make sure they are nice and soft, this allows the sauce to thicken. Add quarter cup water to stop it from burning.
6. Once tomatoes are nice and soft, add chicken dices and give it a good stir.
7. Then add all of the My Delhi spice mix and give another good stir to make sure the spices are well mixed.
8. Reduce the flame to low and saute for 3 to 4 minutes.
9. Add warm water and cook on medium heat till the sauce is thick and chicken is cooked. Then reduce flame to low. Check after 7 to 8 minutes.
10. Once curry has cooked, leave it to stand for 5 minutes. Garnish before serving.

ALLERGY: GLUTEN-FREE | NUT-FREE

Serves 2-3 people

ADDITIONAL INGREDIENTS

- 500g of chicken breast (diced into small pieces)
- 60ml of vegetable oil
- 2 medium sized onions finely chopped
- Ginger finely chopped 1 tablespoon
- Garlic finely chopped 1 tablespoon
- If you cannot get fresh garlic/ginger, you can use garlic ginger paste (1 tablespoon)
- 3 medium tomatoes (finely chopped)
- 1 cup warm water (150ml)

INGREDIENTS

Coriander seeds, cumin seeds, fennel seeds, star aniseed, black pepper, coconut milk powder, salt, paprika, green cardamom, clove, cinnamon, red chilli.



VIDEO GUIDE HERE - https://youtu.be/Lm2_MkFI4Ek

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MY DELHI
INDIAN STREETERY



CHETTINAD CHICKEN MADRAS

It's the dish that made Madras so popular. This amazing South Indian spicy dish is prepared on special occasions. Containing 12 different spices and ingredients to make the Chettinad what it is, we've done all the hard work for you so all you have to do is add the spice once and taste the magic!

ABOUT MY DELHI

We're an Indian street food restaurant inspired by the roadside hawkers of Delhi. We have passionate Indian chefs who are proud of their heritage and want to bring the authentic dishes and flavours to an industry dominated by British Curry Houses. Our Spice Recipe Kits are prepared using carefully selected spices which are handpicked, balanced, roasted and freshly grounded to produce home style cooking in a simple easy to follow recipe.

TURN ME OVER FOR COOKING INSTRUCTIONS

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