

Chicken and Potato Curry



My easiest chicken curry recipe – A great one to try with the

kids!

Ingredients

2 medium onions, roughly chopped
1 tsp cumin seeds
sunflower/vegetable/rapeseed oil
2 garlic cloves, finely chopped
1 tin of chopped tomatoes
1 tsp salt
1 tsp turmeric powder
1 tsp chilli powder
2 tsp ground coriander
1 tsp garam masala
9 boneless chicken thighs
1 large red potato, roughly chopped.
4 tbsp natural yoghurt
2 handfuls of fresh coriander
3 tbsp double cream

Method

- Add 3 tbsp oil to a large hot pan. Add the cumin seeds and onions. Cook on low to medium heat until golden.
- Add the garlic and cook for another minute.
- Add the chopped tomatoes, stir through, cover, and cook for 10 minutes.
- Then, add the salt, turmeric powder, ground coriander, garam masala, and fenugreek leaves. Mix well.
- Chop the chicken in bite-size pieces.
- Add the chicken, potato pieces, and natural yoghurt to the pan. Mix well.
- Then add 200ml of water and chilli powder, cover and cook on low heat for 30 minutes. Stir half-way through.
- Once cooked, add the coriander and cream, and let it simmer

for 2 minutes.

This curry pairs perfectly with cumin basmati rice!