

# Tomato Masala Chicken Curry



Whether you're a seasoned chef or a beginner, this

mouthwatering chicken curry is super easy to follow and will definitely impress.

Serves 4

### **Ingredients**

4 brown onions, roughly chopped  
oil of choice  
1" ginger, finely chopped  
4 garlic cloves, thinly sliced  
2 green chillies, finely chopped  
6 large tomatoes, thinly sliced  
1 tsp cumin seeds  
8 skinless chicken thighs on the bone  
1 tsp salt  
1 tsp red chilli powder  
1 tsp turmeric powder  
1 tsp garam masala  
2 tsp ground coriander  
1 tsp sugar  
2 tbsp dried fenugreek leaves  
2 tbsp double cream

### **Method**

- Add 3-4 tbsp of oil to a hot pan. Add the onions and cook for 8-10 minutes until golden.
- Transfer the onions into a sieve and place over a bowl to drain any excess oil. Set aside.
- In the same pan add the cumin seeds, garlic, ginger, and chillies. Cook for 2 minutes.
- Add the tomatoes, reduce the heat, and cook for 10-15 minutes until the tomatoes are soft.
- Add the salt, chilli powder, turmeric powder, garam masala, and ground coriander. Mix well, add 200ml water, and stir through.

- Tidy up the chicken thighs and add them to the pan. Cover and cook for 30 minutes on medium-low heat.
- Add half the fried onions, cover, and cook for 15 minutes. Uncover the curry for the final 5 minutes.
- Add the fenugreek leaves and double cream. Mix well.

You can serve the curry straight away but I like to let the curry rest for a couple of hours to let the spices really soak into the chicken.