

Bob's Dad's Curry

<https://www.youtube.com/watch?v=gyQoesykI1Y>

Recipe	Equipment
2 onions, peeled and chopped	1 wok or big pan
3 chopped chicken breasts	measuring jug
1 large garlic clove crushed	wooden spatula
3tsp garam masala	Pan stand
2tsp ginger puree	Kettle
1tbs mango chutney	Chopping board
1 tin tomatoes	Sharp knife
2 fresh chillies plus chilli flakes to taste	Tin opener
250ml chicken stock	teaspoon
1 tsp tumeric	
2 cardamom pods	
2 bay leaves	
1 tsp salt	
Fresh chopped coriander to serve	

Method
1. Chop the onion, and the chicken
2. Measure spices, make the stock
3. Fry the onions in a little oil for 5-6 minutes
4. Add the ginger and chillies, stir
5. Add the tomatoes and stock, stir
6. Add the garam masala, salt and turmeric, stir
7. Add the chicken, bring to the boil for 5 minutes
8. Leave to simmer for about 30 minutes.
9. Season with salt and pepper, add mango chutney and chillies to taste. Sprinkle with fresh coriander to serve
10. Serve with naan bread, basmati rice and poppadoms

