

## CHICKEN CURRY

Serving 4

### **INGREDIENTS:**

**600 g chicken breast**  
**1 medium yellow onion**  
**4 cloves garlic**  
**30 g fresh ginger**  
**2 tbsp tomato paste**  
**2 tbsp cumin**  
**2 tbsp coriander powder**  
**½ tsp turmeric powder**  
**4 whole cloves**  
**4 pods green cardamom**  
**1 whole cinnamon stick**  
**salt to taste**  
**2 tbsp cooking oil**  
**1 can full fat coconut milk**  
**1-2 tbsp fresh cilantro**

### **PREPARATIONS:**

1. Grate garlic. Grate ginger. Dice onions. Cut chicken into thin strips.
2. Heat two tablespoons of oil on medium heat. Add cloves, cardamom, and cinnamon. Heat until fragrant.
3. Add in onion. Saute until golden brown. Add salt.
4. Mix in tomato paste and spices. Add water to tomato paste.
5. Simmer for 10-15 minutes or until spices have roasted with the sauce.
6. Add in chicken and coconut milk.
7. Cover pot and simmer until chicken is cooked.
8. Garnish with fresh cilantro.