


## Easy Chicken Curry

 Serves 4

 50 minutes

 Easy

### Ingredients

2 tbsp sunflower oil  
1 onion, thinly sliced  
2 garlic cloves, crushed  
Thumb-sized piece of ginger, grated  
6 chicken thighs, boneless and skinless  
3 tbsp medium spice paste (tikka works well)  
400g can chopped tomatoes  
100g Greek yogurt  
1 small bunch of coriander, leaves chopped  
50g ground almonds  
Naan breads or cooked basmati rice, to serve.



### Step 1:

Heat the oil in a flameproof casserole dish or large frying pan over a medium heat. Add the onion and a generous pinch of salt and fry for 8-10 mins, or until the onion has turned golden brown and sticky. Add the garlic and ginger, cooking for a further minute.



### Step 2:

Chop the chicken into chunky 3cm pieces, add to the pan and fry for 5 mins before stirring through the spice paste and tomatoes, along with 250ml water. Bring to the boil, lower to a simmer, and cook on a gentle heat uncovered for 25-30 mins or until rich and slightly reduced. Stir through the yogurt, coriander and ground almonds, season and serve with warm naan or fluffy basmati rice.

