

Quick Chicken Curry

Ingredients

2 chicken breasts, cut into cubes
1 cup chopped tomato
1/2 cup grated onions
1 tsp. tomato paste
1 tsp. turmeric powder
1 tsp. cayenne powder (optional)
2 tsp. Curry's Garam Masala
1/2 - 3/4 cup water
2 tbsp. oil
Salt and Pepper to taste

Procedure

1. Season chicken with salt and pepper.
2. Heat oil and sauté chicken cubes until lightly brown. Remove the chicken and sauté the onions in the same oil. Stir for 3-4 min or until light brown and aromatic.
3. Add the chopped tomato and all spices. Stir for 2 minutes.
4. Add water and cook under cover for 2 minutes. Add the chicken pieces and stir well until they are coated in the tomato paste.
5. Cover and cook at a simmer until chicken is done. You may have to add more water to make a gravy.