

Very Easy Chicken Curry

Serves 4

- 6 tsps Easy Curry Powder
- 6-800g Chicken
- 8 TBSPs Oil
- 1 tin coconut milk
- 1 tin Chopped Tomatoes
- 6 TBSPs Tomato Puree

Mix all of the ingredients together in a saucepan until well combined. Simmer on a medium heat until bubbling then simmer for 20 minutes stirring regularly. Check the chicken is cooked through and serve.

Chicken Curry

Serves 4.

- 6 tsps Easy Curry Powder
- ¼ Tsp chilli powder (or to taste)
- 6-800g Chicken
- 8 TBSPs Oil
- 1 tin coconut milk
- 1 tin chopped tomatoes
- 4 TBSPs Tomato Puree

Mix the Easy Curry powder and chilli powder if using with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients .

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Stir frequently to prevent sticking or burning.

Chicken Madras

Serves 4.

- 6 tsps Easy Curry Powder
- 1 teaspoon chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 2 tins chopped tomatoes
- 6 TBSPs Tomato Puree

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Ceylon

Serves 4.

- 6 tsps Easy Curry Powder
- 1 teaspoon chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 1 Tin Coconut Milk
- 1 tin chopped tomatoes
- 6 TBSPs Tomato Puree

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Dhansak

Serves 4.

- 6 tsps Easy Curry Powder
- 1 teaspoon chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 1 Tin Lentil Soup
- 1 Cup Pineapple juice
- 4 TBSPs Tomato Puree
- 4 tsp sugar

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Vindaloo

Serves 4.

- 6 tsps Easy Curry Powder
- 2 teaspoon chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 2 tins chopped tomatoes
- 6 TBSPs Tomato Puree

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Phall

Serves 4.

- 6 tsps Easy Curry Powder
- 4 teaspoon chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 2 tins chopped tomatoes
- 6 TBSPs Tomato Puree

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Balti

Serves 4

- 6 tsps Powder
- ½ Tsp chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 6 Tablespoons Tomato Puree
- 4 Tablespoon Greek Natural Yogurt
- 200ml Double Cream
- 100ml water

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Bhuna

Serves 4

- 6 tsps Easy Curry Powder
- ½ Tsp chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 1 red or green pepper finely chopped
- 4 Tablespoon Natural Yogurt

- 4 Tablespoon Tomato Puree
- 200ml water

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Jalfrazi

Serves 4

- 6 tsps Powder
- 1½ Tsp chilli powder
- 6-800g Chicken
- 8 TBSPs Oil
- 2 red or green pepper finely sliced
- 1 tin chopped tomatoes
- 4 TBSPs Tomato Puree
- 12 Green finger chillies diced or sliced in half
- 200ml water

Mix the Easy Curry powder and chilli powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Korma

Serves 4

- 6 tsps Easy Curry Powder
- 6-800g Chicken
- 8 TBSPs Oil
- 1 tin coconut milk
- 4 TBSP Almond Powder
- 8 tsp sugar
- 400ml Double Cream

Mix the Easy Curry powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Chicken Tikka Massalla

Serves 4

- 6 tsps Easy Curry Powder
- 6-800g Chicken
- 8 TBSPs Oil
- 4 tsp sugar
- 1 tin coconut milk
- 200ml Double Cream
- 6 TBSPs Tomato Puree

Mix the Easy Curry powder with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the chicken for 2 minutes to seal before adding the rest of the ingredients.

Bring to up close to the boil then turn down the heat and simmer until the chicken is cooked through (approximately 20 minutes). Taste and add more chilli if required. Stir frequently to prevent sticking or burning.

Bombay Potato (Bombay Aloo)

Serves 4.

- 6 tsps Easy Curry Powder
- ¼ Tsp chilli powder (or to taste)
- 4 Large Potatoes peeled and cut into bite size pieces
- 8 TBSPs Oil
- 1 tin chopped tomatoes
- 4 TBSPs Tomato Puree
- Water

Mix the Easy Curry powder and chilli powder if using with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add potatoes and the rest of the ingredients. Add enough water to cover all of the ingredients and bring up to a boil and boil until the potatoes are nearly cooked.

At this point you may have to add extra boiling water from the kettle from time to time and stir every minute or two. Once the potatoes are nearly cooked leave to reduce until the sauce has thickened considerably and is ready to serve. Stir frequently to prevent sticking or burning at this stage.

Mushroom Bhajii

Serves 4.

- 6 tsps Easy Curry Powder
- ¼ Tsp chilli powder (or to taste)
- 4 Large Portabello Mushrooms Chopped in half across the diameter and each half finely sliced.
- 8 TBSPs Oil
- 1 tin chopped tomatoes
- 4 TBSPs Tomato Puree
- 50ml Water
- Optional garnish 2 Spring onions finely sliced and chopped coriander leaves

Mix the Easy Curry powder and chilli powder if using with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the mushrooms and stir fry for five minutes before adding the rest of the ingredients .

Bring to up close to the boil then turn down the heat and simmer for 5 minutes before serving with the garnish if you are using it. Stir frequently to prevent sticking or burning.

Bhindi Bhajii (Okra, Ladies Finger)

Serves 4.

- 6 tsps Easy Curry Powder
- ¼ Tsp chilli powder (or to taste)
- 40 Okra. Topped and sliced into 4 or 5 pieces each
- 8 TBSPs Oil
- 1 tin chopped tomatoes
- 4 TBSPs Tomato Puree
- 50ml Water
- Optional garnish chopped coriander leaves

Mix the Easy Curry powder and chilli powder if using with enough of the oil to make a thick paste. Fry off in the oil for 2 minutes on a high heat then add the okra and stir fry for five minutes before adding the rest of the ingredients .

Bring to up close to the boil then turn down the heat and simmer for 5 minutes before serving with the garnish if you are using it. Stir frequently to prevent sticking or burning.