**Chicken Madras**

*Ingredients*

• 2 x chicken breast

• 1 x tablespoon oil

• 1 onion

• 1 x tin chopped tomatoes and 1 x tablespoon tomato puree

• 1 clove garlic

• 1 teaspoon cumin

• 2 teaspoons curry powder

• small bunch fresh coriander

*Method*

1. Prepare and chop the onion, garlic and chilli.
2. Cut the chicken into bite-size pieces and place in the pan with the oil and the cumin.
3. Start frying off the chicken over a medium heat., when it is nearly cooked, add the onion and garlic.
4. Keep stirring, add the curry powder, cook for another few minutes.
5. Add the tin of tomatoes, tomato puree and 50ml cold water.
6. Bring to a simmer and cook until the sauce reduces and thickens.
7. Roughly chop the fresh coriander with scissors and stir through.
8. Remove from heat.

