



Cathy's chicken curry

Serves 2

Preparation time less than 30 minutes.

Cooking time 10 to 30 minutes

Ingredients

- 2 tbsp olive oil
- 1 tsp chilli powder
- 1 tsp chilli flakes
- 2 garlic cloves, peeled and crushed
- 1 tsp turmeric
- 1 tsp ginger
- 1 chicken breast, diced
- ½ onion, peeled and diced
- 2 tomatoes, diced
- 110ml/4fl oz double cream
- 1 lime, juiced
- 3 tbsp fresh coriander, chopped
- 2 tortillas, toasted



Method

Preheat a medium pan.

Heat the oil in the pan before adding the spices and frying for two minutes.

Add the chicken and sauté for two minutes.

Add the onion and tomatoes and leave curry to simmer for six minutes.

Pour in the cream and add the lime juice.

When the cream has heated through and reduced, remove the curry from the heat.

Add the coriander and stir well.

Transfer the curry to a large deep bowl and serve with the toasted tortilla.

