



## Chicken Curry

### Cooked in the Thermal Cooker



#### Ingredients

2 Large Diced chicken breasts  
1 Diced Onion  
1 tsp Easy Ginger paste  
1 tsp Easy Garlic paste  
400g Chopped Tomatoes (Fresh or tinned)  
2 tbsp Olive Oil  
Patak's Balti Spice Paste  
150ml Chicken Stock  
Freshly chopped Coriander.

#### Method

Seal the diced chicken in a frying pan with t1  
tbsp of Olive Oil. When cooked, put to one side.

Place the diced onion in the thermal cooking pot  
and cook in 1 tbsp of Olive Oil until the onions  
are soft.

Add the garlic and ginger paste along with half a  
jar of Patak's Balti Spice Paste to the onions and  
cook for 2 minutes.

Add the cooked diced chicken.

Add 50ml of chicken stock and cook till  
evaporated.

Add the tomatoes and the rest of the chicken  
stock and bring to the boil.

Simmer for 10 minutes then place the pot in the  
thermal cooker for 3 to 4 hours.

Garnish with the coriander and serve with rice of  
your choice.