

Chicken curry

4 servings.

A traditional East Indian dish
A staple among Indian families

Ingredients:

- 2 lbs chicken cut up in serving pieces.
- 2 large onions, sliced fine
- 1 tomato, 1 potato wedged
- 2 tbsp Himalaya Gourmet Curry Masala
- ½ cup coconut milk or yogurt
- 1 tbsp vegetable oil
- 1 potato (diced)

Method: In a deep pan, fry onions until golden on high heat. Add chicken pieces and continue to brown. Add potatoes, tomatoes and salt to taste. When half cooked add Himalaya Gourmet Curry Masala. Reduce the heat and simmer until done. Stir in coconut milk or yogurt. Serve with tomato and onion salad, sprinkled with lemon juice.