



Chicken Chettinad Masala

1 large onion, 1 inch ginger and 6 cloves garlic chopped finely. 1kg chicken cut into small pieces, 3 medium tomatoes chopped, 1/3 cup fresh coriander leaves and the juice of 1/2 lime, 400mls coconut cream, 1/2 cup oil, 2 level tbsp Chicken Chettinad Masala.

Heat the oil in a pot and fry the chopped onion, garlic and ginger. When the onion is ready add the Chicken Chettinad Masala and fry well for 1 minute. Add the chicken pieces and brown well. Add the tomatoes and cook until soft, add the coconut cream and bring to the boil and season with salt and simmer with the lid on. Cook until the chicken is done and add the lime juice and coriander leaves.

Serve the curry with steamed rice and yoghurt and a salad made of finely diced cucumber, red onion and tomatoes.