



Sri Lankan Chicken Curry

50g butter/ghee, 2 medium onions chopped, 3 cloves garlic, 1 ½ cm fresh root ginger chopped, 1tsp salt, 1kg chicken pieces, 1 small tin tomatoes, 1 tsp chopped lemon rind or lemon grass, 300mls thick coconut milk, 2 level tbsp Sri Lankan Chicken Curry Blend.

Heat the ghee in a large pan; add the onions, ginger and garlic. Fry until the onions are soft. Add the Sri Lankan Chicken Curry Blend and fry for 1 minute. Add the lemon rind and mix well. Add the salt, coconut milk and tin tomatoes and bring to the boil. Reducing the heat to low, cover the pan and simmer for 45 minutes or until the chicken is cooked and tender. Adjust the amount of liquid to the desired consistency.