



Dry Indian Chicken Curry (serves 2 – 3 pax)

Ingredients:

- 100g of Asian Meals Meat Curry paste
- 300g of chicken, cut into serving sizes
- 1 big onion, sliced
- 2 small tomatoes, quartered
- 1 spring curry leaves

Cooking Method:

1. Sauté chicken meat with Asian Meals Meat Curry paste in a pot with onions.
2. Cover and simmer for 5 minutes or until meat is cooked.
3. Add ½ cup (100ml) of water, mix well.
4. Add in the tomatoes and curry leaves to stir fry until dry.
5. A little yogurt may be added if you prefer a richer curry.

Chef tips:

Asian Meals Meat Curry paste is suitable for all type of red meat or poultry.

