

Recipe card

Chicken Madras from Chaakoo



INGREDIENTS:

300ml rapeseed oil
800g diced white onion
4g whole peppercorns
7g mustard seeds
20g khian chillies
4g curry leaves
30g salt
40g GG paste (20g garlic and 20g ginger, blended together with a little water)
30g hot chilli powder
5g deggi mirch
20g turmeric

30g madras curry powder
700g tinned chopped tomatoes
2kg diced and washed chicken breast
Water if needed

METHOD:

1. In a medium sized pot, heat up the oil at a medium heat.
2. Add peppercorns, mustard seeds, khian chillies, curry leaves and salt to the hot oil (the oil should be hot enough that the mustard seeds pop a little).
3. Add onions, stir and cook until the onions are soft and translucent (35-45 mins).
4. Next add GG paste and cook for a further 5-8 mins.
5. Add chilli powder, deggi mirch, turmeric and madras curry powder and cook for 5 mins, continually stirring as not to burn the spices.
6. Next add the tinned chopped tomatoes and bring to a simmer.
7. Blend the sauce until smooth and silky.
8. Add diced chicken and cook for roughly 20-30 mins. Until the chicken is cooked through.
9. If the curry is too thick add a little water too thin.

Best served with basmati rice and garnished with fresh coriander.

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