



Simple Chicken Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

****Serves 2**** - Sunflower oil - 1 onion / finely chopped - 1 clove of garlic / crushed - 1 tbsp curry powder - 1 tsp whole cumin - 2 chicken fillets / cut into strips - 250ml chicken stock - 80g dried red lentils - Few dollops of crème fraîche - 25g cashew nuts / toasted
****Optional extras**** - Green beans - Spinach - Sultanas

Instructions

****Been craving curry recently after hearing the boyfriend mentioning it few times, AND seeing Gordon making it in a recent episode of The F Word. Gordon's recipe however, calls for way too many ingredients! I like to keep things simple and use what's commonly found in most kitchen cupboards. I went through the pile of random recipes I got and found this on a recipe card from Waitrose. I adapted it a little and here it is. A delicious, yet simple, chicken curry.****

1. Heat a glug of the cooking oil in a large pan and drop in the onion. Cook the onion over low heat till softened, then stir in the garlic and spices. Stir and cook for couple more minutes.
2. Add another glug of the cooking oil to the spice mixture and add the chicken strips. Cook for couple of minutes until the chicken is evenly coated in the spice.
3. Add the the stock and lentils, stir, bring to the boil then cover and simmer for 20-25min. Stirring the mixture every now and then, until the lentils are tender and the chicken is cooked through.
4. Stir in the crème fraîche, cover, and simmer for another 5 min.
5. Serve on a bed of rice, topped with toasted cashew nuts.