Easy Peasy Chicken Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2-3 Medium Onions - 6/7 Tomatoes - 1/2 Pint Water - 1/2 tsp Chilli Powder (more if hard core) - 1 tsp Garam Masala - 1 tsp Ground Coriander (NB: Spice quantites may need increasing if not fresh.) - 2x Chicken Breasts (or other meat if you prefer) - Oil to fry

Instructions

- Large Dice Onions and fry in deep pan with a little Oil until brown - Quarter Tomatoes and add to pan. Mash up until fairly liquid - Add Spices and Water and simmer for 15 mins - Add Chicken and simmer for 30 mins more. Add more Water as necessary if becomes too thick. Serve with your choice of Rice or Naan bread