

# Madras Curry

TIME: 20 MINUTES | SERVES: 2 | CUISINE: INDIAN | SPICY:

SHARE THIS RECIPE



DIETARY:

## MAKING THIS RECIPE

### Ingredients

- 2 x tbs olive oil
- 1 x white onion, diced
- 2 x garlic cloves, crushed
- 1 x tbs [Madras Curry Powder](#)
- 500g chicken, diced
- 400g tinned tomatoes
- ½ lemon, squeezed
- Bunch of fresh Coriander, chopped for garnish
- ½ red chilli, thinly sliced for garnish
- Salt & Pepper

### Method

This Madras curry is so quick and convenient, no salty pastes or grinding here! Our delicious and hot [Madras Curry powder](#) is used to create the perfect chicken curry for your night in. Just pair with fluffy rice and warm naan breads, a spoonful of chutney and poppadom's also hits the spot! Learn more about [Madras curry here](#).

#### Step 1

Pour 2 tbs of olive oil into a pan on a medium heat.

#### Step 2

Once hot, add the diced onions and crushed garlic, cook for 2-3 minutes

#### Step 3

Add 1 tbs Madras curry powder and mix

#### Step 4

Add the diced chicken and fry until cooked right through

#### Step 5

Add the tin of tomatoes and leave to cook further until bubbling

#### Step 6

Squeeze in ½ lemon juice and stir through.

#### Step: 7

Add a pinch of salt and pepper and serve with rice or naan

#### Step 8

Garnish with chopped coriander and sliced red chilli

PRINT THIS RECIPE

## Made something with our products?

SUBMIT A RECIPE

## Buy the ingredients for this recipe

**Madras Curry Powder**  
£ 2.95  
ADD

## Other recipes



Madras Curry  
INDIAN

TAKE A LOOK



West Indian Spiced Veggie Noodles  
INDIAN

TAKE A LOOK

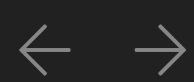


Peanut Butter And Choco Chip Energy Bites  
WORLDWIDE

TAKE A LOOK

## What our customers think ...

Janina Lloyd



These smelt so fresh. I bought to replace some I had just finished but these are much better and being able to seal the pack properly is great

## Join our mailing list

Keep up to date with our monthly newsletter

JOIN NOW

## Find us on social media



- About us
- Blog
- Contact us
- Cookie policy
- Delivery
- FAQs
- Green Policy
- Heat Rating Guide
- Our Guarantee
- Security and privacy policy
- Terms & Conditions
- The People
- Trade
- Tree planting
- Useful Links
- Vacancies