

# CHICKEN MADRAS



A very quick curry for those who have a lot of spices but little time to cook.  
Its great taste makes the Madras chicken a perfect winter curry  
or for when you want something spicy and tasty.

## Ingredients for 4 people

- 600 grams of diced chicken breast
- 400 gr of diced tomatoes
- 5 tablespoons of concentrated tomato paste
- 1 lime
- 2 tablespoons of garam masala
- 1 handful of curry leaves
- 2 tablespoons of ghee or oil vegetable
- 4 red chillies, cut into small pieces
- 1 teaspoon of cumin seeds
- 1 teaspoon of fenugreek
- green cardamoms
- 1 teaspoon of powder of chilli
- 1 teaspoon of turmeric
- ½ teaspoon of black pepper in powder

## PREPARATION:

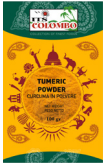
- 1) In a non-stick pan, heat the ghee, add the diced chicken and seal it, cooking for about 5 minutes. Remove with a slotted spoon and set aside.
- 2) In the same pan, now fry the onion until it becomes golden brown.
- 3) Add the red chillies, cumin seeds, fenugreek, cardamoms to the onion (break them at the ends), chilli powder, turmeric and pepper. Cook for about 5 minutes.
- 4) Add the tomato paste and the diced and bring to a boil. Cook for 10 minutes.
- 5) Add the chicken and about 150 ml of water. Bring to a boil again. Cover with a lid and let it boil for another 10 minutes.
- 6) When the curry thickens, add the lime juice, garam masala and curry leaves. Season with salt and cook for another 10 minutes.
- 7) Serve with excellent basmati cooked to perfection.

**ADVICE:** Attention! It is much spicier than it looks. Adjust the amount of chili at your discretion.

# CHICKEN MADRAS



## INGREDIENT GUIDE:



3312 ITS COLOMBO  
Turmeric Powder  
100 gr.



0351 TRS  
Ground Cumin  
100 gr.



0348 TRS  
Coriander Powder  
100 gr.



0929 TRS  
Paprika in polvere  
100 gr.



0572 ITS  
Green Cardamom  
50 gr.



4170 ITS COLOMBO  
Black Pepper Coarse  
100 gr.



1549 ITS COLOMBO  
Unroasted chili powder  
100 gr.



0009 GARAM MASALA  
Garam Masala  
100 gr.



2458 ITS  
Methi Seeds  
300 gr.



0315 HEERA  
Butter Ghee  
500 gr.



0895 PATAK'S  
Curry paste Madras  
300 gr.



3814 ITS  
Chilli Pickle  
300 gr.



3228 SARKAR  
Basmati Rice  
1 kg.



3336 Its  
Basmati Rice  
1 kg.

## DRINKS SUGGESTIONS:



3619 KAMASUTRA  
Beer  
66 ml.



2609 KAMASUTRA  
Beer  
33 ml.



1714 KAMASUTRA  
Red Wine Shiraz  
750 ml



1585 KAMASUTRA  
Red Cabernet  
Sauvignon  
750 ml



1528 KAMASUTRA  
Sauvignon Blanc  
750 ml



4039 DABUR REAL  
Green Mango Juice  
1 lt.



4038 DABUR REAL  
Masala Guava Juice  
1 lt.



4036 DABUR REAL  
Guava Fruit Nectar  
1 lt.



4037 DABUR REAL  
Litchi Fruit Nectar Juice  
1 lt.



4035 DABUR REAL  
Mango Fruit Nectar Juice  
1 lt.