

## ingredients

### Chicken Marinade

8 boneless chicken thighs, chopped into large chunks  
2 tsp ginger paste  
2 tsp garlic paste  
2 tsp garam masala  
2 tsp ground turmeric  
2 tsp ground cumin  
1 tsp chilli powder  
2 tbsp Greek Yoghurt  
Juice of 1 lemon

### Curry Sauce

2 onions, sliced  
2 tsp ground cumin  
2 tsp ground ginger  
2 tsp garam masala  
1 tsp ground coriander  
1 tsp chilli powder  
1 tsp garlic granules  
1 chicken jelly stock pot  
3 tbsp tomato puree  
35g butter  
400g chopped tomatoes  
250ml single cream

## method

1. Place chicken in a bowl with all the spices, yoghurt and lemon juice and give a good mix. Set aside until you have prepared the curry sauce
2. For the sauce, put your sliced onions in a bowl, drizzle olive oil and sprinkle over all the dried spices and garlic granules. Mix everything together, then pop into the air fryer and cook at 180C for about 5 minutes.
3. Put the stock pot into a jug with 300ml of boiling water to dissolve and stir in the tomato puree and 20g of the butter
4. When the onions have softened, add your marinated chicken to the air fryer. Pour in the stock and tinned tomatoes and stir well. Cook for 15 minutes at 190C - stirring occasionally
5. After 15 minutes, add your cream and the remaining butter, stir well and cook for a further 10 minutes or until the sauce is rich. Serve with rice



Screenshot and keep the recipe

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