# Chinese Chicken Curry

Ingredients

For the sauce
- 1 onion, finely chopped
- 1 sweet potato, diced
- 2 garlic cloves, crushed
- 1 thumb-sized piece of ginger, finely chopped/1 tsp ginger powder
- 1.5 tbsp curry powder
- 1 tbsp tomato puree
- 1 tbsp soy sauce (optional)
- 1 tsp chinese 5 spice
- 1 veg stock cubes, made up to 500ml with boiling water
- 1 tbsp oil

For the Curry
- 1 tbsp oil
- 1 onion, diced
- 1 pepper, cut into chunks
- 1 tin garden peas
- 2 Chicken breasts, sliced in small chunks
- Rice to serve
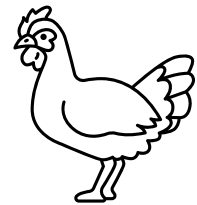
Method

- Add 1 tbsp of oil to a saucepan, over a medium heat add the onion and sweet potato and fry for 2-3 mins to soften.
- Add the garlic and ginger and fry for 1 more minute. Add the curry powder, Chinese five spice, tomato paste and soy sauce (if using) and stir to coat.
- Pour in the veg stock, bring to a boil, then cover and simmer for 10-15 mins until veg is soft. Using a hand blender, blend until smooth. Set aside.
- To another pan, add 1 tbsp oil and fry onion for approx 5 mins until lightly browned.
- Add the chicken and fry for 5 minutes.
- Add the pepper and fry for 2 mins. Pour in the sauce, stir to coat.
- Add peas, then cover and simmer for about 5 mins. Serve with rice