# Creamy Chicken Masala

*This tasty curry is perfect for serving to those who aren't big fans of spice. A carton of double cream cools everything down and mellows out the flavour - but you could always use a carton of coconut milk. Try prawns or scallops in place of the chicken for a deliciously different masala.*

## Ingredients:

4 boneless skinless chicken breasts, cubed
3cm piece fresh root ginger, minced
2 garlic cloves, minced
Small handful freshly chopped coriander
1 onion
1 red chilli
285ml double cream
1 tsp. ground turmeric
1 tsp. chilli powder
2 tbsp. vegetable oil
Juice of one lemon and one lime

## Directions:

1. Place the chicken, ginger, garlic, chilli powder, coriander and lime juice into a bowl. Leave to marinade with 1 tbsp. of oil overnight.

2. Finely slice the onion and deseed and finely chop the chilli.

3. Heat a large pan and fry the chicken with the marinade for around 8 minutes, stirring to brown all of the chicken.

4. Heat the rest of the oil in another pan and cook the onion for around 10 minutes, until soft. Add the chilli and cook for another 3-4 minutes, add the turmeric and cook for another minute, then add the cream. Stir well and simmer for 3 or 4 minutes.

5. Add the chicken and simmer for another 5 minutes or until the chicken has cooked through. Stir in the lemon juice before serving.

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