

Chicken Balti Curry with Balti Spice Blend



Prep Time:
15 minutes



Total Time:
45 minutes



Serves:
Serves 4 - 5
people

About the Recipe

Delight your family and friends with this exquisite Chicken Balti Curry, a mouth-watering dish originating from the Northern India's Baltistan region. Using the authentic Balti Spice Blend from Spice Masters, taste the perfect harmony of flavours like cumin, coriander, paprika, turmeric, and many more. Impress and elevate your cooking while enjoying the convenience and quality of the spice blend in this delicious recipe.



METHOD

1. Heat oil in a large pan over medium heat. Add onions and cook until soft and golden brown.
2. Add ginger, garlic, and the Balti Spice Blend. Cook for 2 minutes, stirring continuously.
3. Add chicken pieces to the pan. Cook until they are browned and well-coated in the spice mixture.
4. Add chopped tomatoes and mix well. Reduce heat, cover, and let it simmer for 10 minutes, or until the tomatoes are soft.
5. Slowly add the yoghurt to the pan, stirring continuously.
6. Season with salt to taste, then cover and cook for another 15-20 minutes, or until the chicken is fully cooked.
7. Garnish with chopped coriander leaves and serve with steamed basmati rice or naan bread.

INGREDIENTS

- 750g boneless chicken (cut into bite-size pieces)
- 4 tbsp vegetable oil
- 2 large onions (finely chopped)
- 4 cloves garlic (minced)
- 2cm piece of fresh ginger (grated)
- 400g chopped tomatoes (canned or fresh)
- 150ml plain yoghurt
- 2 tsp Spice Masters Balti Spice Blend
- Salt, to taste
- Fresh coriander leaves (chopped, for garnishing)

