

INDIAN CHICKEN

- Medium diced onion
- One can of coconut milk full fat
- One can stewed tomatoes
- One can diced tomatoes
- 2 tablespoons of coriander seed crushed with the mortar and pestle
- 20-24 oz chicken diced
- Five heaping tablespoons of the **Pataks Hot Piquante Curry Paste** (about half a jar)

Follow instruction on the jar.

Serve over rice and steamed vegetables (like broccoli and cauliflower)