**Goan chicken curry**

**Ingredients**

2 large skinless chicken breasts cut into chunks

2 tbsp vegetable oil

½ tsp yellow or brown mustard seeds - school will provide

1 medium onion

1 garlic clove. Finely sliced

½ x 400ml can coconut milk

1 x Chicken or Vegetable Stock Cube

Marinade:

½ tsp paprika – school provide

½ tsp ground turmeric –school will provide

1 tsp ground coriander – school will provide

1 tsp ground cumin – school will provide

1tsp cayenne pepper – school will provide

1tbs lemon juice

40 ml water

**cm**

**Equipment**

Mixing bowl

Vegetable knife

Chef’s knife

Vegetable chopping board

Meat chopping board

Saucepan

Measuring jug

**Method**

1. Mix together marinade ingredients to give you a smooth paste.
2. Add chicken pieces and coat with the paste.
3. Leave in marinade for 20 minutes.
4. Heat oil in pan and add mustard seeds.
5. Add onion and garlic and cook till golden.
6. Add chicken and paste left over from the marinade.
7. Cook over a gentle heat for 8 minutes, then add coconut milk.
8. Increase heat slightly and leave to simmer for 10 minutes.