

# Chicken Rogan Josh served with Sultana Rice

## Naan Bread Fingers

- 1 Onion Sliced thinly
- 15g Fresh Ginger grated
- 1 Red Pepper sliced
- 4 Spring Onions thinly sliced
- 4 Chicken Breast or boned and skinned thigh 1cm dice
- 1 tbs Vegetable Oil
- 1tbs Mild curry powder
- 1tsp Cinnamon
- 1 x 400g tinned chopped tomatoes
- 150g easy cook long grain rice
- 2tbs sultanas (optional)
- 4 small naan breads cut into large finger size.

### Method

1. In a large bowl mix the chicken with the curry powder. This mix is best left to marinade for 1 hour.
2. Bring a large pan of water to the boil and start to cook the rice simmering slowly.
3. Meanwhile in a wok heat the oil place the ginger in a wok or saucepan and wait for the ginger to sizzle. Now place the chicken in the pan and seal, place 1 tablespoon of water in the pan, cover with a lid and steam until cooked, Keep lifting the lid to check the chicken is kept moist, add more water if necessary. Now gently tip the onions, cinnamon, peppers and spring onion into the chicken and stir fry until cooked, add the chopped tinned tomatoes bring to a simmer and add the fresh coriander. The Rogan josh is ready.
4. Add the sultanas to the cooked drained rice and place into a mould (small cup) and press the rice firmly into the mould. Turn out the rice onto a plate and serve the curry onto the plate with the rice.
  5. Serve with hot naan breads cut into fingers.
  6. Enjoy!