Chilli Tuk Tuk Chicken Curry

Ingredients:

Oil - 5 tbs  
Onion - 2 medium chopped  
Cumin seeds - 1/2 tsp   
Mustard seeds - 1/4 tsp  
Ginger (peeled and grated) - 1 1/2 tsp  
Garlic (peeled and grated) - 1 tsp  
Fresh coriander  
Plum tomato - 1 tin (250ml)  
Greek style yoghurt - 50gms  
Salt - 1 tsp (to taste)  
Turmeric powder - 1/4 tsp  
Cumin powder - 1 tsp  
Coriander powder -1 tsp  
Red chilli powder - 1/4 tsp   
Chicken breast - 2 (diced)  
  
Method:   
  
Medium heat the oil in a pan. Temper the cumin seeds and mustard seeds for a few seconds, careful not to burn as the flavour of the curry will change. Add the onions and stir on medium heat till brown.   
Add the chopped ginger and garlic a stir for a minute. Add the salt, turmeric powder, cumin powder, coriander powder and red chilli powder and stir for a couple of minutes. Add the tomatoes and mix well. Stir until the tomato juice dries up and the oil starts to separate from the onions. Add the chicken breast and mix into the paste. Add 1 1/2 cup of water, simmer for 10 mins.  
Turn up the heat to reduce the water, add yoghurt and stir in. Simmer till chicken cooks, garnish with fresh coriander and enjoy!