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!