

# CURRY STUFFED GARLIC NAAN POCKETS

Serves 6

## INGREDIENTS

### For the chicken curry:

- 2 tbsp oil
- 1 onion, finely chopped
- 1 clove garlic, crushed
- ½ tsp fresh ginger, crushed
- 2 tbsp Rajah Mild and Spicy Curry Powder
- 4 chicken breasts, cubed
- 1 tomato, grated
- 1 tsp tomato paste
- ½ tsp salt, to season

### For the garlic naan:

- 3 cups self-raising flour
- 1½ cups double cream plain yoghurt
- ½ tsp salt
- ¼ cup (60ml) butter, melted
- 2 tsp crushed garlic

### Serving suggestion:

Fresh coriander sprigs

## METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.

### For the chicken curry:

2. In a medium pot, heat the oil and add the onions. Sauté until the onions are soft and translucent, about 10 minutes.
3. Add the garlic, ginger and the Rajah Mild and Spicy Curry Powder. Allow to cook for about 2 minutes.
4. Add the rest of the ingredients stirring to combine until all of the chicken pieces are coated in the spice mixture. Add 1 cup of water and cover the pot, allowing the curry to come to a simmer, about 35 minutes.

### For the garlic naan:

5. While the chicken curry is cooking, prepare your dough by mixing the yoghurt, self-raising flour and salt. Stir with a spoon until combined. Once the dough comes together, turn it over onto a lightly floured surface and knead until smooth, about 8 minutes.
6. Divide the dough into 6 evenly sized balls and roll out each ball out into a circle-like shape.

