

Recipe name: Rogan Josh and Naan

4 chicken thighs
4 tbsp. curry paste
2 onions
Tin tomatoes
coriander

400g strong flour
2 tsp baking powder
1 sachet yeast
120ml milk
300ml yogurt
½ cucumber
mint

Serves 1



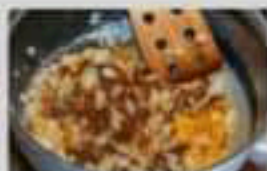
Prepare yourself and your ingredients.



De-bone the chicken thighs



Slice or dice the onions



Fry the onions for two minutes until soft. Add the curry paste.



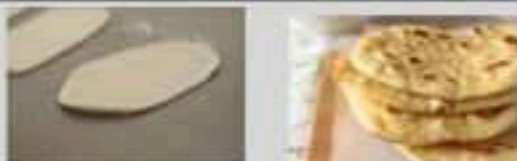
Add the chicken and cook until white.



Add the tomatoes and stir. Leave to simmer on a low heat for 10-15 minutes or desired consistency.



Put the flour, baking powder and yeast into a bowl. Add the milk gradually to form a dough.



Divide dough into four. Roll out into oval shaped naan breads. Dry fry until light golden on each side.



Dice the cucumber, chop the mint and add to yogurt. Add coriander to the curry to garnish. Serve.