Spicy Butter Chicken and Tomato Curry

**Ingredients:**

* 500g Chicken Breast
* 100g Tomato pasta/puree
* 2 Carrots (optional)
* 1 Red Pepper
* 1 White Onion
* 2 Cloves of Garlic
* 10g Ground Ginger
* 2 Scallions
* 2 tsp Red Curry Paste
* 500ml Coconut Milk
* 1 tbsp curry powder
* 1 tsp ground turmeric (optional)
* 1 tbsp Garam Masala
* 100g Cashews (optional)
* 50g butter (melted)
* 100g Yoghurt
* Vegetable Oil
* Salt (to taste)
* Black Pepper (to taste)

**Method**

1. Peel carrots and cut (alongside the bell pepper) into small cubes. Dice onion and garlic. Finely slice scallions. Cut Chicken into strips (or cubes based on preference).
2. Heat some vegetable oil in a large saucepan over medium heat. Sauté garlic and ginger for 2 minutes (approx.). Then add tomato paste and continue to sauté.
3. Add curry paste and lightly roast. Stir occasionally to avoid burning. Deglaze with coconut milk.
4. Add chicken, onion, carrot, and red pepper to saucepan. Add curry powder, turmeric, garam masala, salt and pepper and stir to combine. Continue to cook over medium – low heat, stirring occasionally, until chicken is cooked through and vegetables are tender (approx. 15 minutes).
5. Reduce heat to low and stir in cashews, melted butter and yoghurt. Season to taste.

**Enjoy this dish with potatoes, rice or naan.**