

Chicken Tikka Masala

1 chicken stock paste/jelly
150g crème fraîche
60g tomato puree
150g tikka masala paste
1 tsp sugar
520g chicken breast or thighs
(chopped)
100g spinach
40g butter



Method

1. Warm up a frying pan or wok on a medium heat for 1 minute.
2. Add the masala paste, tomato puree, crème fraîche, chicken stock paste, sugar and 300mls of water.
3. Stir to combine and bring to the boil. Stir the chicken and bring back up to the boil (bubbling) and lower the heat.
4. Simmer for 12-15 mins. Test the biggest piece of chicken - it should be white all the way through.
5. Add the spinach in handfuls and stir for 2 minutes.
6. Remove from the heat and stir in the butter.