

Chicken Korma

INGREDIENTS	OVEN
1 tbsp sunflower oil 2 tsp mild curry paste $\frac{1}{2}$ chicken fillet $\frac{1}{2}$ sweet potato $\frac{1}{2}$ onion 2 tbsp red split lentils 150ml chicken stock 200ml coconut milk 50g peas	

METHOD

1. Cut the chicken into small bit sized pieces.
2. Peel and finely chop the onion. Peel and chop the sweet potato into bite sized pieces.
3. Heat the oil in a large pot and fry the chicken and onion for 5 minutes.
4. Add the lentils, sweet potato, and curry paste.
5. Pour in the stock and coconut milk. Bring to boil and simmer for 15 minutes.
6. Add the peas and cook for a further 5 minutes.