**In for an Indian**

**Fruity chicken korma**

**Ingredients**

**1 to 1 ½ tbsp sunflower oil**

**1 medium onion, finely chopped**

**Half red pepper, diced**

**1 small to medium apple, peeled and finely sliced**

**2 chicken breasts, sliced into 2 cm cubes**

**1 ½ tbsp curry paste**

**1 tsp Garam Masala**

**300 ml coconut milk**

**100 ml chicken stock**

**1 to 1 ½ tbsp mango chutney**

**1 tbsp soy sauce**

**6 baby corns sliced on the diagonal**

**2 tsp lime juice or lemon juice**

**1 tsp corn flour**

**50g frozen peas**

**Got everything you need?**

**Then let’s get cooking!**

**1. Heat the oil in a deep frying – pan or wok. Add the onion**

**and red pepper and stir – fry for 3 minutes.**

**2. Add the apple slices and sauté for 2 minutes, add the**

**chicken and stir fry until sealed.**

**3. Add the curry paste and Garam Masala, then the coconut**

**milk, stock, mango chutney, soy sauce and baby corn.**

**4. bring up to the boil and simmer for 3 minutes.**

**5. Add the peas and lime or lemon juice and cook for 2 to 3**

**minutes.**

**6. blend the corn flour with 2 tbsp of cold water...**

**... then add to the curry and stir until slightly thickened.**

**Naan bread with sultanas**

**250g strong white flour**

**2 tsp caster sugar**

**Half tsp salt**

**1 x 7g packet of dried yeast**

**150 ml warm milk**

**2 tbsp olive oil plus extra for greasing**

**A little melted butter**

**Got everything you need?**

**Then let’s get cooking!**

**1. Put the flour, sugar, salt and yeast into a mixing bowl.**

**2. Add the milk and oil and mix together using a wooden**

**spoon until dough is formed.**

**3. Tip the dough out onto the work surface and knead for**

**about 8 minutes until you have**

**smooth dough.**

**4. Put the dough into an oiled bowl and cover with Clingfilm.**

**Leave in a warm place for about half an hour until doubled in**

**size.**

**5. Put the dough on a clean work surface then knead for a few**

**minutes.**

**6. Divide into 5 pieces. Roll out each ball a thin round circle.**

**7. Put the chopped sultanas on one half of the dough.**

**8. Brush the edge with a little water, then fold over the other**

**half to make a parcel.**

**9. Pinch the edges together. Re-roll the dough to an oval**

**shape. Brush with melted butter.**

**10. Preheat the grill to the highest setting. put a flat baking**

**sheet under the grill for 5 minutes to get very hot.**

**11. Put the Naan bread on the hot sheet, butter side up grill**

**for 2 minutes until golden and the Naan bread has puffed up.**

**Brush with a little extra butter to serve.**