

THE SPICE IS RIGHT™

DOPIAZA

A medium strength curry cooked with caramelised onions.

What additional ingredients are required?

1. Your choice of meat (approx 1 chicken breast or equivalent)
2. Three medium sized onions
3. 1/2 Tin of tomatoes or use 1 cup of water
4. Coriander

Recipe to cook this curry for two people.

Suitable for Vegetarians and Gluten Free.
Please Visit www.thespiceisright.co.uk



Step 1

Blend or finely chop 2 onions, then fry in 3-4 table spoons of olive oil for approximately 7 minutes until the onions go soft. If they start to stick add a little water.



Step 2

Add 1 table spoon of the 'Dopiazza Spice' to the onions.



Step 3

Fry for a further 2 minutes. **optional -you can add 2 cloves of chopped garlic and a little ginger at this point.



Step 4

Now add 1 chicken breast cubed to the pan, and seal on full heat until the chicken changes colour for approximately 5 minutes. If it starts to stick add a little water. Basically you want to fry the chicken, and listen to the sizzle!



Step 5

Slice 1 onion into rings, and add. Fry for a further 2 minutes.



Step 6

Now add either 1/2 tin of chopped tomatoes or 1 cup of water and bring to boil.



Step 7

Add 1 tea spoon of 'Garnish spice', turn down heat and simmer for 20 minutes.



Step 8

Finally add Salt to taste sprinkle with fresh Coriander and serve hot! You have just cooked the "Best Curry You Can".