

# Quick Chicken tikka masala recipe

## Ingredients

500g carton passata

2 tbsp tikka masala curry paste

400g cooked chicken tikka mini fillets

142ml carton single cream

Handful of chopped coriander leaves



## Method

1. Heat the pasta in a deep, wide frying pan over a medium heat until simmering. Stir in curry paste and cook for 1 minute.
2. Add the chicken tikka mini fillets and cream. Cook for 4-5 minutes
3. Stir in coriander and serve with cooked basmati rice.