

Stevie's
Curry Magic



BIR CHICKEN METHI

Restaurant Style

*A fragrant and creamy chicken
curry with fenugreek leaves*



PREP TIME
15 mins



COOK TIME
See Below



SERVES
2-4



SPICE LEVEL
MEDIUM
Adjust to taste



DIFFICULTY
EASY - MEDIUM



HOB



KARAHI
OR BALTI
PAN



FAST PAN
COOKING

PERFECT FOR

Ingredients

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- **Base**
- 1 portion pre-cooked chicken or 1-2 chicken breasts, cubed
- 250-300ml base gravy
- 2-3 tbsp oil or ghee
- 1 tbsp garlic & ginger paste
- **Spices**
- 1 tsp curry powder
- ½ tsp turmeric
- 1 tsp coriander powder
- ½ tsp cumin powder
- ½-1 tsp chilli powder
- **Sauce & Finish**
- 2 tbsp tomato puree
- 1 tsp kasuri methi
- Salt to taste
- Pinch of sugar (optional)
- Fresh coriander
- Optional butter, cream, lemon juice, or garam masala

★ STEVIE'S NOTES....

- ✓ *Do not skip browning the onions well - this builds the base flavour!*
- ✓ *Adjust the consistency with a splash of water if the the curry becomes too thick.*
- ✓ *Serve with Naan, Roti and Steamed Rice.*

Curry House Method

1. Heat the oil and fry the garlic & ginger paste for 20-30 seconds.
2. Add raw chicken if using and cook until sealed.
3. Stir in the spices with a splash of water and cook briefly.
4. Add the tomato puree and fry for 1-2 minutes until darkened slightly.
5. Add the chicken and base gravy, simmering until the sauce thickens.
6. If using raw chicken, cook for 10-15 minutes until fully cooked through.
7. Add kasuri methi, salt, sugar, and lemon juice to balance the flavour.
8. Finish with fresh coriander and optional garam masala, butter, or cream.

Pro Tip !!

Crush the dried fenugreek between your palms to release their aroma before adding. Finish with a drizzle of cream and a sprinkle of coriander leaves!



Curry Academy

Visit the Curry Academy for guides on BIR cooking, traditional curries, spice blends, base gravies, pressure cooking, curry techniques, and ingredient masterclasses designed to help you cook better curry at home.

Scan for the
full Recipe



www.steviescurrymagic.com