

## Chicken Saag

red chillies 2, seeded  
garlic 2 cloves  
ginger 4cm piece, peeled  
onion 1, chopped  
oil  
ground cumin, coriander and garam masala 1 tsp of each  
turmeric ½ tsp  
cloves 4  
skinless chicken breast 4, cut into large dice  
red split lentils 150g  
chopped tomatoes 400g tin  
spinach 260g  
rotis 4 small, warmed to serve  
step 1

Put the chillies, garlic, ginger and onion in a small blender and blend to a paste. Heat 1 tsp oil in a large pan and fry the paste for 2 minutes, until fragrant. Add the spices and cook for another minute. Add the chicken pieces and coat in the spices. Cook for 5 minutes before adding the lentils and chopped tomatoes with along with 1½ tins of water. Simmer for 25 minutes, season, then tip in the spinach and stir until wilted. Serve with rotis.