



Food image courtesy of marthastewart.com

Ingredients

- 8 boneless skinless chicken breasts, chopped into large pieces
- 2 onions, thinly sliced
- 3 garlic cloves, minced
- ½ cup golden raisins
- 1 ¾ teaspoons garam masala
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 cup chicken stock
- ½ cup plain yoghurt
- 2 tablespoons cornstarch



Preparation Method

1. Light your *Envirofit SuperSaver Charcoal Jiko* using little charcoal.
2. In a deep pot over low heat (by closing the *SuperSaver* regulator), combine chicken, onions, garlic, raisins, 1 teaspoon of the garam masala, half the salt, pepper and stock. Cover and cook for about 2 hours.
3. In a small bowl, stir together the remaining ¾ teaspoon garam masala, remaining salt, yoghurt and cornstarch. Remove chicken to a platter and keep warm.
4. Whisk yoghurt mixture into the pot and cover. Cook an additional 15 minutes or until sauce has thickened.
5. Serve with rice or chapatti and see your family enjoy and want more!

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