

## Sri Lankan Cinnamon Chicken Curry

### Ingredients:

- 2.5 lbs. chicken breast
- 1 chopped onion
- 2 tablespoons of olive oil
- 5-6 pieces of curry leaves
- 1 1/2 teaspoons chili powder
- 1 teaspoon mustard seeds
- 3 cloves
- 3 cardamom cloves
- 2 tablespoons of Hunts Tomato Paste
- 1 tablespoon crushed garlic
- 1/2 teaspoon of crushed ginger
- 1 teaspoon chili flakes (Optional)
- 1 teaspoon curry powder (Get a good medium curry powder from an Indian store)
- 1 teaspoon sugar
- 1 stick of Ceylon cinnamon (Do not use Cassia Cinnamon)
- 1 cup water
- 2 cups of coconut milk

### Directions:

- Heat oil in a pan add chopped onions
- After one minute add the garlic paste, curry leaves and ginger. Stir fry them for 3 minutes on medium low heat
- Add the curry powder and other spices including the Ceylon Cinnamon stick and let it fry for another minute
- Add chicken and mix in well and cook for another 2 minutes
- Add Tomato puree and sugar and mix in well and cook for another minute
- Add coconut milk and the water and let it cook for 20 minutes or until well cooked.
- Add salt to taste half way through

*Note: The key to good cooking is to use fresh ingredients. We use Hunt's Tomato paste because it is much better (vine ripened) than the gas ripened fresh in most US supermarkets which have no taste. You should also follow ingredient quantities precisely because a change in ingredients or their quantity will lead to a different result. For example using Cow's milk instead of milk is possible but the taste will be quite different.*