

One pot fakeaway chicken curry

Ingredients:

- 2 medium sweet potatoes, cubed
- 500g chicken thighs or breasts
- Half a jar of Korma paste
- 2 tins of coconut milk
- Handful of cherry tomatoes
- 100ml of chicken stock

Method:

- Heat the oil in a deep pan add the chicken and cook at a medium heat until brown
- Add curry paste, sweet potato cubes and mix until fragrant
- Add stock and coconut milk and simmer for 20 - 30 mins until sauce has thickened (if it is too dry add more water / stock)
- Add the tomatoes and serve with rice and naan bread



Chef tips:

- **Add peas for a splash of taste and colour.**
- **Gently fry the chicken skin for a crunchy topping.**

What's in your fridge pizza fakeaway

Ingredients:

Dough:

- 300 g self-raising flour
- 1 tsp baking powder
- ½ tsp salt
- 300 g natural yogurt

Toppings:

- Tomato puree, Cheese, Basil, Oregano



Chef's tip:

Rummage your fridge and cupboards for toppings like corn, ham, olives or mushrooms

Method:

- Preheat the oven to 200C/Gas 7

Dough:

- Mix the flour, baking powder and salt in a bowl and make a well in the middle. Add the yogurt, stirring with a fork to combine.
- When mixture has turned into dough, knead to form a smooth ball. Roll out into a flat circle.

Toppings:

- Use the back of a spoon to spread the tomato puree and add your chosen toppings and then cheese.
- Bake for 10-15 mins until base is crispy.