



bit spicy

# Chicken Dopiazza

Chicken Dopiazza crops up on many Indian/Bangladeshi restaurant menus. The word Dopiazza is a Persian word meaning 2 onions, so in addition to the curry base we have added even more sliced onion. This gives the dish its distinctive flavour, so make sure the onions are really browned and sweet. We used our korma blend as it is mild but contains the rich flavours of cloves, green cardamom and cinnamon. **serves 4**

- 2 tbsp oil
  - 1 carton [Korma blend](#)
  - 2 large brown or red onions, sliced
  - 300ml [secret sauce](#)
  - 300ml water
  - 500g chicken thigh or breast, cut into large chunks
  - 4 medium tomatoes, roughly chopped
  - fresh chillies, sliced (optional)
1. Heat the oil in a large pan and fry the sliced onion on quite a high heat so that it turns a darkish brown. Remove and set aside, leaving the oil in the pan.
  2. Add the spices and optional chillies and fry until fragrant (add a little more oil if required), then add the chicken and fry for a couple of minutes.
  3. Add the 'secret sauce' and water, bring to the boil and simmer for about half an hour.
  4. Add the cooked onion and tomatoes and cook for about another 20 minutes.
  5. Serve with rice and/or flatbread, scattered with fresh coriander.

## Cook's notes

- Cooking with a lid on will give you a runnier sauce, so we leave it up to you whether you want a thicker sauce or not. If it is a little dry for your taste, add a little water.
- Like many dishes, this benefits from being made a day before so the flavours develop. Freeze any leftovers.