



# Scanning a recipe - answers

## Mild chicken tikka masala



By Matthew Martin

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**10 minutes preparation time**

**30 minutes cooking time**

**Serves 4-6**

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### Ingredients

- 700g / 1½lb-900g / 2lbs boneless chicken
- 45ml / 1½fl oz / 3 tbsp vegetable oil
- ¼ red onion or 1 shallot
- 2 cloves garlic
- 1 large jar tikka masala sauce
- 125ml / 4¼fl oz plain yoghurt

### To garnish

- Flat leaf parsley
- A lemon (cut into wedges)

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### Method

1. Fry the onion and garlic gently in the oil. Add the chicken pieces and fry until golden brown and cooked all the way through.
  2. Add the sauce and simmer for 5 minutes.
  3. Add the yoghurt and stir through the sauce.
  4. Serve the chicken with rice.
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Scan through the recipe to find the answers to these questions.

1) Whose recipe is this?

Matthew Martin

2) How many cloves of garlic are used?

2

3) What comes in a jar?

Tikka Masala sauce

4) How long should you simmer the sauce?

5 minutes

5) What should you serve the chicken with?

Rice