**Murgh Kali Mirch (Pepper Chicken)**

Serves 4

* 2 tbsp olive oil
* 2 medium onions sliced
* 1 green chilli deseeded and sliced
* 2 tsp Garam Masala
* 2tsp mustard seed
* 1 tsp cumin
* 1tsp ground coriander
* 2 green peppers deseeded and sliced
* 4 cloves garlic sliced
* 2 tbsp curry paste
* 4 chicken breast cut into strips
* 1 tsp crushed black peppercorns

1. Heat oil in large frying pan over a medium heat, add Garam Masala, mustard seed, cumin and coriander until tempered. Add onions, green peppers and green chilli, cook until softened
2. Stir in curry paste and cook for 1 min
3. Add chicken and stir occasionally for approx 10-15 mins until chicken is cooked Add a little water if mix looks a little dry
4. Taste add salt if needed Stir in peppercorns
5. Serve with shredded spring onions and steamed basmati rice.