

Easy Weeknight Curry Chicken



Submitted by Lynn Sanborn

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Tags : Easy Dinner

Serves 4
Prep Time 15 min
Total Time 30 min

INGREDIENTS

[See Instructions](#)

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INSTRUCTIONS

- Step 1 :
- Rotisserie chicken
- Olive oil
- Greens and tomatoes (optional)

Prepared tikka masala curry sauce (Duncan's and my favorite brand is Maya Kaimal) or curry paste (such as Patak's)

Plain Greek yogurt (if using curry paste)

Rice

NOTE: I don't really measure ingredients when I make this; just adjust to taste and for numbers of servings you need.

Remove chicken meat from the bones (amount depending on how many people you are serving). Heat 1 or 2 tablespoons of oil in a frying pan; cook greens, tomatoes, and anything else you want to add for a couple of minutes. Add chicken and cook with other ingredients for a minute or so. If using curry paste, mix 1 or 2 tablespoons of paste with Greek yogurt. Pour a generous amount of curry sauce or sauce/paste mixture over ingredients in pan and stir until heated through. Serve over rice.