



# Chicken Tikka Masala

1. Warm up a wok on a medium heat for 1 minute.



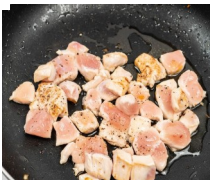
2. Add the following ingredients (300mls water).



3. Stir to combine and bring to the boil. Stir the chicken and bring back up to the boil



4. Simmer for 12-15 minutes. Test the biggest piece of chicken—it should be white all the way through.



5. Add the spinach in handfuls and stir for 2 minutes.



6. Take off the heat. Stir in the butter.

