

Easy Chicken Curry

- $\frac{1}{2}$ Cup Raisins or Dried Currants
 - 1 Cup plain yogurt
 - 2 Tbls corn starch
 - 2 tsp olive oil
 - 3 chicken breasts, cubed
 - 1 medium onion, chopped
 - 2 garlic cloves, minced
 - 2 tsp curry powder
 - 1 tsp cumin
 - one inch piece of ginger root, chopped
 - $\frac{1}{3}$ cup apricot jam
 - salt & pepper
1. Put raisins in a bowl, add $\frac{1}{4}$ cup warm water. Let stand about 10 minutes to soften
 2. In another bowl add corn starch to yogurt, blend until smooth, set aside
 3. Heat oil in large nonstick pan, add chicken and 1 tablespoon water. Cook 3-4 minutes. Remove chicken from pan and keep warm. Discard fat if any.
 4. Add onion, garlic, curry powder, cumin, ginger and $\frac{1}{4}$ cup of water in pan. Cook until onions are soft. Add water one tablespoon at a time if pan gets dry. Add jam, raisins and soaking water to pan and bring to a boil. Cook about 5 minutes to reduce liquid.
 5. Reduce to medium heat and add chicken and yogurt mixture to pan. Simmer stirring constantly until sauce is thickened. Season to taste with salt and pepper.
 6. Server over rice, or in pita bread topped with cucumber.