Indian recipes

There are endless recipes around for indian dishes… not just curries. When choosing your recipe think about the following:

* Be sure you will not have to spend a lot of money on spices, basic curry pastes are available in school.
* Choose recipes that do not need more than 25mins final cooking… beware a lot of curries can take hours!
* Not deep frying in school… so avoid bhajis and pakoras unless they can be oven baked.

<https://www.bbcgoodfood.com/recipes/1374/vegetable-balti>

<https://www.bbcgoodfood.com/recipes/2220666/healthier-chicken-balti>

<https://www.bbcgoodfood.com/recipes/2248668/coronation-chicken-naans-with-indian-slaw>

<https://www.bbcgoodfood.com/recipes/2063642/sag-aloo>

<https://www.bbcgoodfood.com/recipes/2141640/chicken-tikka-with-spiced-rice>

<https://www.bbcgoodfood.com/recipes/1884/creamy-masala-chicken>

<https://www.bbcgoodfood.com/recipes/588641/chicken-masala-skewers>

<https://www.bbcgoodfood.com/recipes/333607/cauliflower-and-chickpea-pilaf>

<https://www.bbcgoodfood.com/recipes/4530/egg-curry->