

Catch A Fire Curry Powder. 5oz.

Ingredients : Turmeric, Cumin, Pepper, Garlic, Ginger, Coriander, Fenugreek, Cardamom, Salt, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$7.99

Sales price \$7.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Curry Powder

Discover the vibrant and aromatic world of Catch a Fire Curry Powder. This exquisite blend brings together the earthy richness of Turmeric, the warm spiciness of Cumin and Pepper, and the robust flavors of Garlic and Ginger. Enhanced with the fragrant notes of Coriander, Fenugreek, and Cardamom, this curry powder offers a perfect harmony of spices that will elevate any dish.

Infused with a touch of Salt and a unique mix of Herbs & Spices, Catch a Fire Curry Powder is perfect for adding depth and complexity to your curries, stews, and marinades. Whether you're creating traditional Indian dishes or adding a twist to your favorite recipes, this curry powder promises to bring a burst of flavor and a taste of the exotic to your kitchen. Let your culinary creations shine with the magic of Catch a Fire Curry Powder.

Catch a Fire Curry Powder Chicken Breast

Ingredients:

- 4 boneless, skinless chicken breasts
- 3 tablespoons Catch a Fire Curry Powder
- 2 tablespoons olive oil

Catch a Fire Curry Powder

- 1/2 cup plain yogurt (optional for marinade)
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1/2 teaspoon salt (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade (Optional):** In a bowl, combine the Catch a Fire Curry Powder, olive oil, plain yogurt (if using), minced garlic, minced ginger, and salt. Mix well to create a flavorful marinade.
2. **Marinate the Chicken:** Place the chicken breasts in a resealable plastic bag or a shallow dish. Pour the marinade over the chicken, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes, or overnight for the best flavor.
3. **Preheat the Grill or Oven:** Preheat your grill to medium-high heat, or preheat your oven to 400°F (200°C) if you prefer to bake the chicken.
4. **Grill or Bake the Chicken:**
 - **Grill:** Remove the chicken from the marinade and shake off any excess. Grill the chicken breasts for 6-7 minutes on each side, or until the internal temperature reaches 165°F (74°C) and the chicken is cooked through.
 - **Bake:** Place the marinated chicken breasts on a baking sheet lined with parchment paper. Bake in the preheated oven for 20-25 minutes, or until the internal temperature reaches 165°F (74°C) and the chicken is cooked through.
5. **Rest and Serve:** Once cooked, remove the chicken from the grill or oven and let it rest for a few minutes. This allows the juices to redistribute, keeping the chicken moist and flavorful.
6. **Garnish and Enjoy:** Serve the curry powder chicken breasts with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite sides like rice, vegetables, or naan bread.

This Catch a Fire Curry Powder Chicken Breast is sure to bring vibrant and aromatic flavors to your table. Enjoy your culinary adventure with every bite! ???

Reviews

There are yet no reviews for this product.

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