

Smoke n' Hot

DURBAN CHICKEN CURRY



- 1kg Chicken Pieces
- 4 Potatoes; peeled, halved and pierced with a knife
- 1 cup Frozen peas
- 1 Medium onion, chopped
- 1 Tbs ground garlic
- 1 Tbs ground ginger
- 2 Tbs Garum Masala
- 4 Tbs Cayenne pepper
- 1 tsp Tumeric powder
- 1 stick cinnamon
- 1 star anise
- 2 cloves
- 1 handful coriander, finely chopped
- 4 green chillies, finely chopped
- 3 large tomatoes, finely chopped
- 2 Bay Leaves
- Oil or melted butter.

Heat up oil/butter and fry onions, cinnamon and star anise until fragrant.

Add the Tumeric, Cayenne pepper powder and garam masala and keep stirring.

Toss the chicken in and cook for about 5 minutes - be careful not to let the spices burn.

Add the tomatoes, potatoes, ginger and garlic.

After 5 minutes add a cup of water and cover.

When the potatoes are half way cooked, add the peas and bay leaves.

Cook for 5 minutes then add a quarter of the coriander.

Once the potatoes are cooked (soft), the curry is done.

Take off the heat and sprinkle the remaining coriander to garnish.

