



## Chicken Curry

**Servings:** 6

**Prep Time:** 15min

**Cook Time:** 1hr28min

### Ingredients

- 1kg pack chicken portions
- 3 medium onions chopped
- 2 cloves garlic
- 25 ml oil
- 15 ml chopped green Ginger
- 10 ml turmeric
- 5ml ground coriander
- 5 ml ground cumin
- 3 mL ground cloves
- 10 ml curry powder
- 125 ml water
- Salt and pepper
- 5 medium tomatoes chopped

### Directions

1. Using a heavy cast-iron pot, brown onion in the oil stop
2. Add the Ginger, garlic, turmeric, coriander, cumin, cloves and curry powder and fry for 2 to 3 minutes
3. Cut the chicken portions in the spice mixture
4. Add the chopped tomatoes and 125 ml water
5. Bring to the boil and put the pot in the oven
6. Cover with foil and cook at 180 degrees Celsius for 45 minutes
7. Remove the foil and cook for a further 30 to 40 minutes
8. Garnish with chopped fresh dhanial leaves and serve with poppadums, rice and usual curry accompaniments