

# Chicken Curry with Red Chilli

## INGREDIENTS

- 700g RAINBOW Chicken's drumsticks and thighs (star pack)
- 300g potato, diced
- 150g onion, diced
- 80 ml sesame or peanut oil
- 2-3 red fish chillies, deseeded and chopped
- 3 tsp cumin, ground
- 1 tbs ginger, crushed
- 1tbs fish sauce
- 60 ml lime juice
- 50 ml tomato puree
- 2 tbs red masala, medium
- 200 ml coconut cream
- 300 ml chicken stock
- ½ cup coriander, chopped
- 4-6 curry leaves

## DIRECTIONS

Place chilli, cumin, ginger, fish sauce, lime and masala into a dish. Coat and massage the chicken pieces in the mix and stand for 30 minutes. Peel and dice onions and potatoes. Heat sesame oil and lightly sweat the onions - remove from the pan. Add the marinated chicken to the hot oil and brown evenly. Add chicken stock, tomato puree, potatoes, onions and coconut cream to the pan. Simmer on medium heat for about 40 minutes. Add coriander and curry leaves just before serving.

### Chef's Tips

The chicken can be marinated and infused for up 2 hours before cooking. Serve with basmati or jasmine rice, or toasted naan or flatbread.