

## **Chicken Curry**



### **Ingredients**

1. 1 whole chicken
2. 1 small onion, chopped
3. 4 cloves garlic, minced
4. 3 small chilies, minced
5. 1/4 inch ginger
6. Salt, to taste
7. 2 tablespoons olive oil
8. 1/2 teaspoon turmeric
9. 1/2 teaspoon cumin powder or seeds
10. 1/2 teaspoon mustard seeds
11. 1/4 teaspoon fenugreek seeds
12. 1 cinnamon stick
13. 6 cloves
14. 4 cardamom

## **Chicken Curry**

15.2 teaspoons curry powder or paste

16.6 curry leaves

17.1 tomato, chopped

18. Water or chicken stock, if needed

19. Green coriander, for garnish

### **Directions**

1. Chop chicken to bite-size pieces and set aside.
2. In a medium-sized pot, heat up olive oil. Add onions, seeds, cinnamon stick, and curry leaves. Stir and cook for a minute, and then add the minced garlic together with turmeric and curry powder or paste. Stir and cook for a minute.
3. Lastly, add chicken and salt. Stir and cover. Reduce heat to medium. Stir every 10 minutes or so.
4. After 15 minutes, add tomato. If the chicken sticks to the pan, add a little water or stock. Chicken should be done in 40 minutes.
5. Garnish with chopped green coriander. Serve with rice.

**Yields:** 5 or 6 servings

**Hint:** Duck or goat curry could be used as a substitute for chicken.