



CHICKEN CURRY

My current favorite way of cooking my chicken is as a chicken curry! This recipe is about to be your new favorite so buckle up!! <3



Ingredients

1/2 a teaspoon of turmeric	1 tablespoon of tomato paste
1 tablespoon of curry powder	3/4 tablespoon of garlic powder
1 tablespoon of cumin	1 cup of plain yoghurt
1 teaspoon of cinnamon	Salt to taste
1 teaspoon of black pepper	Vegetable oil for frying
1 tablespoon of garlic powder	
5 chicken thighs	2 tablespoons of Apple Cider Vinegar
1 teaspoon of dried thyme	1 red onion, finely chopped
1 tablespoon of dried rosemary	Coriander stems, chopped
6 cloves on minced garlic	3 bay leaves
3 tablespoon of African Kaya Sweet chili sauce	

Method

In a bowl, place your chicken thighs. To this, add the rosemary, thyme, apple cider vinegar, garlic and the african kaya sweet chili sauce. Mix this all up and the, cover and allow to marinate over night.

Once marination is done, put the chicken to boil, and once done, set aside.

In another sufuria, add the red onion, coriander stems and bay leaves. Let this cook until fragrant, then add the tomato paste and all the spices. Mix them in and add 1/4 cup of hot water and let this cook down until everything is incorporated and thickened.

Add the boiled chicken followed by the plain yoghurt and let this cook until combined. This should take about 10-15 minutes. Once done, garnish with your dania leaves and serve!



SERVE WITH: some rice, ugali, chapati



This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chicken-curry/>