

More than 1 hour

Serves 6

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Ingredients:

- 2 onions, sliced in 1cm rings
- Salt and milled pepper
- 2 packets (14) chicken portions (we used drumsticks and thighs)
- 1 packet (100g) butter chicken curry paste
- 1 can (400ml) coconut milk
- ½ -1 cup (125-250ml) chicken stock (or water)
- 1 packet (300g) fine green beans
- Cooked rice and fresh coriander, for serving

Method:

1. Preheat oven to 200°C.
2. Place onion rings in a deep oven dish, season chicken pieces and place on top.
3. Combine curry paste, coconut milk and ½ cup chicken stock and pour into the dish.
4. Bake for 45-50 minutes. (If you prefer more sauce, you can add a bit more stock or water after half an hour.)
5. Add beans to dish and bake for another 5-10 minutes. (You could also blanch the beans while baking the chicken and simply serve them on top to speed things up.)
6. Serve on a bed of rice and garnish with coriander.

Check Out Our [Chicken Curry Recipe](#)