

Less than 45 minutes

Serves 4

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Ingredients:

- 1 packet (8s) chicken drumsticks and thighs
- Salt and milled pepper
- Glug vegetable oil
- 1 onion, finely diced
- 1 tsp (5ml) each cumin seeds and mustard seeds
- Large sprig curry leaves (optional)
- 2 cloves garlic, finely chopped
- 3cm knob fresh ginger, grated
- 2 Tbsp (30ml) garam masala
- 2 Tbsp (30ml) curry powder
- 1 can (400g) chopped tomatoes
- ¼ cup (60ml) fruit chutney
- 1 cup (250ml) water
- 8 potatoes, peeled and quartered
- Handful fresh coriander, chopped
- 1 chilli, deseeded and chopped (optional)
- Basmati rice or naan breads and sambal, for serving

Method:

1. Season chicken.
2. Heat oil in a pan and brown chicken all over. Remove and set aside.
3. Add onion, cumin and mustard seeds and curry leaves to the pan and fry for a minute, until fragrant.
4. Toss in garlic, ginger, garam masala and curry powder and fry for another minute.
5. Add tomatoes, chutney and water. Mix well.
6. Tuck chicken and potatoes into sauce, cover and simmer for 40 minutes or until chicken

is cooked and potatoes are tender.

7. Garnish with coriander and chilli (if using).
8. Serve with rice or naan and sambals on the side.