

Less than 1 hour

Serves 4

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Ingredients:

- 2 Tbsp (30ml) olive oil + extra for drizzling
- 1 onion, chopped
- 3 cloves garlic, chopped
- 1 Tbsp (15ml) ground coriander
- 2 tsp (10ml) ground cumin
- 2 tsp (10ml) turmeric
- 1 Tbsp (15ml) mild curry powder
- 1 Tbsp (15ml) chutney
- 1 sprig curry leaves + extra for garnish
- 3 (about 900g) chicken leg quarters, defrosted
- 2 large (about 700g) sweet potatoes
- 2 cups (500ml) chicken stock
- Salt and milled pepper
- 1 cup (150ml) buttermilk or milk
- 2 tsp (10ml) cornflour
- Fresh coriander, for serving

Method:

1. Heat oil in a pot and sauté onion for 5 minutes, until golden.
2. Add garlic and fry for another minute.
3. Add spices, chutney and curry leaves and fry for a minute.
4. Add chicken, 1 cubed sweet potato and stock. Season.
5. Simmer for about 30 minutes, until chicken and potatoes are cooked.
6. Remove chicken, cool and shred.
7. Whisk a little buttermilk into cornflour to create a paste.
8. Return shredded chicken to pot along with the paste and remaining buttermilk.

9. Cook for a minute.
10. Place mixture in an ovenproof dish.
11. Slice the other sweet potato into 3mm discs and arrange on top of pie.
12. Drizzle with oil, season lightly and bake at 180°C for 18-20 minutes.
13. Garnish pie with coriander and curry leaves just before serving.