Less than 1 hour Serves 4 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email 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  $180^{\circ}$ C for 18-20 minutes.
- 13. Garnish pie with coriander and curry leaves just before serving.