

Jayanthi's Chicken Curry



Prep: 25 minutes



Cook: 45 minutes



Serves: 3 (small)



Ingredients

- 500g chicken thighs
- 1 onion
- 3 garlic cloves
- 1 tsp chilli powder
- 1 tsp roasted curry powder
- ½ tsp turmeric powder
- 1 tsp pepper powder
- 1 Tbsp olive or vegetable oil
- 2 tomatoes
- 1 cup water
- pinch of salt

Cooking steps

1. Heat oil in pot
2. Add onion and garlic and sauté for 2 minutes
3. Add chilli powder, curry powder, turmeric and pepper
4. Add tomatoes, salt and water
5. Put lid on and cook for 45 minutes, stirring and checking every 15 minutes, adding more water if needed
6. When ready, leave to cool for 15 minutes and serve with rice or bread

TIP

Double the ingredients to make 5 generous serves.