



CHICKEN COCONUT CURRY WITH COCONUT RICE

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INGREDIENTS

0 MINUTES 2 SERVINGS

For the curry

- 3 tbsp vegetable oil
- 500g chicken thighs joints
- 8 green cardamom pods
- 5 cloves
- 1 tsp black mustard seeds
- 2.5cm piece of cinnamon stick
- 1 large onion
- 9g ginger
- peeled
- 7 garlic cloves
- 1 tsp chilli powder
- 1/2 tsp turmeric
- 1 tbsp ground coriander
- 200g tinned tomatoes
- 5 red chillies
- 12 curry leaves
- 400ml coconut milk

For the coconut rice

- 250g basmati rice
- 1 onion
- 1 tsp caster sugar
- 1 1/2 tsp salt
- 50g grated fresh coconut
- 200ml coconut milk

TAGS

#world chicken #curry





1

Finely chop 1 onion



2

Roughly chop the garlic and ginger. Add them to a small food processor with a splash of water and blitz, to make a paste



3

Finely chop 3 red chillies. Leave 2 of the red chillies whole and cut small incisions in them



4

Remove the skin from the chicken thigh joints



5

Gather your whole and ground spices together



6

In a wok/pan heat 3 tbsp of oil and add your whole spices. Heat until they start to pop





7

Add chopped onions and sauté for 8 mins



8

Add garlic and ginger paste, chicken, ground spices and a tsp of salt and sauté until chicken starts to brown



9

Add the tomatoes, 50ml of water and whole chillies and cook for 15 mins



10

Add coconut milk and curry leaves. Bring to the boil and simmer for 20 to 25 mins



11

Remove the whole spices and add chopped coriander



12

For the coconut rice - heat 1 tbsp of olive oil in a pot, add 1 finely chopped onion and cook for 8 mins





13

Add 1 tsp of caster sugar, 1 and half tsp of salt and 250g of basmati rice. Give it a stir and cook for a further minute



14

Stir in 50g of grated fresh coconut. Add 200ml of coconut milk and 200ml of water. Bring to the boil. Reduce the heat low, cover and simmer for 10 mins. Remove from the heat and leave to steam, covered, for 10 mins



15

Flake the cooked coconut rice with a fork



16

Serve the curry into serving bowls. Garnish with whole chilli and coriander....



17

and serve with the coconut rice Enjoy!

