

Chicken with Yoghurt Curry Recipe

Ingredients:

1.5 kg chicken, skinned and cut into bite pieces
2 potatoes cut into wedges
2 tomatoes, diced
1 cup yoghurt
½ cup water
1 large onion, diced
1 sprig curry leaves
3 tablespoons meat curry powder
1 tablespoons dark soy sauce
1 teaspoon salt
2 tablespoons corn oil

Spices:

1 stick cinnamon
2 pieces star anise
3 - 4 pieces cloves
2 - 4 cardamoms

Method:

Marinate the chicken and tomatoes with the curry powder and salt. Marinate for at least 30 minutes. Heat oil and add in all the spices and diced onions. Stir-fry for 2 minutes. Add in the marinated chicken and the cut potatoes. Add in the water and cook until the potatoes soften and the gravy begins to thicken. Lastly add in the dark soy sauce and yoghurt and cook for another 5 minutes on medium heat. Serve hot with rice or bread.

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