

## Spicy Clay Pot Chicken Recipe

**Ingredients:** Serves 4-6

1 chicken, cut into small pieces  
1 teaspoon salt  
1-2 tablespoons lime juice  
3 tablespoons oil  
½ turmeric leaf, finely sliced  
1 pandanus (screwpine) leaf, finely sliced  
3 kaffir lime leaves, finely sliced  
2 stalks lemon grass, bruised  
4 green chilies, coarsely sliced  
2 scallions, cut into 2 cm pieces  
25g basil leaves

**Ground spices:**

7 red chilies  
2 teaspoons turmeric  
2 teaspoons ginger  
7 shallots  
3 cloves garlic  
2 chopped tomatoes  
1 tablespoon salt

**Method:**

Rub chicken with 1 teaspoon salt and lime juice and let it stand for 15 minutes. Heat oil and sauté the ground spices until fragrant. Add the chicken, turmeric leaf, pandanus leaf, kaffir lime leaves and lemon grass. Fry for a few minutes before adding enough water to cover the chicken. Bring to the boil. Simmer until the chicken is tender, then add green chilies, scallions and basil leaves. Cook until the gravy thickens.

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