



Baked chicken curry

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 chicken-cut into small pieces

Ingredient A:-

3 medium potatoes, cut into cubes

1 medium french onion-sliced

1 sprig curry leaves

2 kaffir lime leaves

!tbsp brown sugar

1/2 lemon-extract juice

few slices lemon for garnish

Ingredients to be blended fine:

1 medium red onion-sliced

1/2 clove garlic

1/2 inch ginger

4 candlenuts- pounded

3 small tomatoes

1 tsp cumin

1 tsp mustard seeds

1 tsp funnel

2 tsp coriander

1/2 tsp turmeric

1 tsp chilly powder

3/4 cup water

1/2 pkt instant coconut powder

2 tsp almond powder

2 tsp salt

Instructions

1. Put the chicken pieces into a oven proof dish, Add ingredient A .
2. Then pour blended ingredients over chicken and mix well.
3. Place 3 slices of lemon on top.
4. Cover with foil and prick few hole on foil with knife.
5. Bake at 200 C oven for 1 hour.
6. Take off the foil and continue bake for another 1/2 hour.Serve hot with white rice or bread.