



Curry Chicken with sweet potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

2 chicken legs-cut at joints.
1 tbps coriander powder
1 tsp cumin powder
1 tsp fennel powder
1/2 tsp turmeric powder
1 tsp black pepper
1 tsp chilli powder
1 stick cinnamon
2 cloves
2 cardamoms
2 medium sweet potatoes-cut into large cube
2 medium potatoes-cut into large cube
1/2 pkt instant coconut cream powder
2 large tomatoes
1/2 large red onion,slice
3 pips garlic
1tbsp chopped ginger
2 bringals cut in bite size
3 cups water
salt to taste
1/2 french onion, slice

Instructions

1. Blend the onion,garlic, ginger and tomatoes in a blender until fine.
2. Heat 4 tbsps oil, add sliced french onion and cloves,cinnnamon stick and cardamom.

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3. Add blended ingredients, stir for a min and add spices. Stir again till aroma and well combine.
 4. Add the chickens and both the potatoes. Add water and let simmer till potatoes are half done, add bringals.
 5. Mix coconut powder with water to form milk, add to pot and simmer till thicken and chicken are cooked .
 6. Serve with steaming rice or bread.