
CHICKEN CURRY

YOU WILL NEED

2 kgs	Chicken thighs, diced	3 tbsp.	Rubyspice Chicken Curry Mix
1 tbsp.	Ginger paste	1 tbsp.	Rubyspice Garam Masala
1 tbsp.	Garlic paste	4	Tomatoes, chopped
1 tsp.	Salt	2	Cups chicken stock
4 tbsp.	Ghee	1	400ml can coconut milk
2	Large onions, sliced	$\frac{1}{2}$	Preserved lemon, finely chopped
10	Curry leaves	$\frac{1}{2}$	Bunch coriander, finely chopped
$\frac{1}{2}$ tsp.	Asafoetida		

PREPARATION *20 minutes or overnight*

In a large bowl, mix chicken pieces, the ginger and garlic pastes and salt. Set aside for 20 minutes or longer.

COOKING *1 hour*

In a large pan with a lid, heat ghee. Add sliced onions and fry on medium heat until onions are soft and golden brown.

Add the curry leaves and asafoetida powder and stir for 30 seconds.

Add the chicken curry mix and stir for a minute or until aromatic. Take care not to burn spices. If mix catches at the bottom of the pan, add a small amount of water to loosen things up.

Add the garam masala and chopped tomatoes and stir for 2 or so minutes until tomatoes are softened. Add the chicken, ginger and garlic and stir until chicken starts to change colour to a light brown.

Add the preserved lemon. Add the chicken stock to pan and bring to the boil.

Cover the curry with a lid and reduce heat to medium-low.

Cook for 35-40 minutes then add the coconut milk.

Cook a further 5 minutes and add the chopped coriander.

Taste for seasoning and add $\frac{1}{2}$ teaspoon of salt if necessary.
