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by
ewfood

Chicken Curry [1]

Chicken Curry

- [Review](#) [1]
- [1 Made it](#) [2]
- [1 Love it](#) [3]
- [share](#)
- [save](#) [4]
- [print](#) [5]

Ingredients

2lb. chicken, thighs and drumsticks
3 medium sized potatoes, quartered
2 carrots, cut into quarters
1 head garlic, crushed
1 piece ginger, 2-3cm, pounded and sliced
2 onions, chopped
0.5oz. curry powder
1 tsp. chili powder
16fl oz. coconut milk
1 red pepper, cubed
1 green pepper cubed
Salt and pepper to taste

Servings

4

Person

Preparation Time

10

min

Cooking Time

30

min

Preparation

- **1**
In a saucepan or wok (must be deep) heat the oil. Fry the chicken until sealed and slightly browned. Remove from oil and set to one side
- **2**
In the same pan fry the potatoes and carrots for 3 minutes and remove from oil
- **3**
In the same pan or wok sauté the onions, garlic and ginger until the onion is slightly brown. Add the chicken, chili and curry powder and the coconut milk
- **4**
Simmer on a medium high heat for 10minutes
- **5**
Add the potatoes and carrots and simmer for an additional 8-10minutes
- **6**
Add the peppers and simmer for 2-3minutes
- **7**
Salt and pepper to taste and serve with rice.

Cooks Note

Preparation time: 10 minutes; Cooking time: 30 minutes; Serves 4

Links

- [1] <https://www.expatswoman.com/ewfood/recipes/chicken-curry>
- [2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/5774?destination=printpdf/5774&token=d1fed4392e5602b2b1c8cec27490e5aa>
- [3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/5774?destination=printpdf/5774&token=d1fed4392e5602b2b1c8cec27490e5aa>
- [4] <https://www.expatswoman.com/ewfood/printpdf/5774>
- [5] <https://www.expatswoman.com/ewfood/print/5774>