

fresh curry leaf chilli chicken



preparation time: 15 minutes
Cooking time: 35 minutes
chilli rating: medium

difficulty Level: medium
serves: 8-10 as part of an
Indian meal

ingredients

3-inch cinnamon stick
2 tsp green cardamom pods
2 tsp whole cloves
1 tsp black peppercorns
½ cup fresh coriander
36 fresh curry leaves
juice of 1 lemon
4 tsp fresh green chillies, finely
chopped
4 tsp fresh ginger, grated
4 tsp garlic, crushed
2 tsp tamarind concentrate
1 tsp ground turmeric
salt, to taste
1 kg chicken thigh fillets, quartered
2 tbs vegetable oil

method

Preheat the oven to 240C.

In a spice grinder, grind the cinnamon, cardamom, cloves and peppercorns to a powder. Transfer ground spices to a food processor and add the coriander, curry leaves, lemon juice, chilli peppers, ginger, garlic, tamarind, turmeric and salt. Process to a paste.

Place the chicken pieces in a glass or ceramic bowl and add the spice mixture. Mix well to coat the chicken and set aside to marinate for 10-15 minutes.

Brush the oil over a large baking tray and spread the coated chicken in a single layer on the tray. Bake, without turning, until the chicken is cooked through (about 20 minutes). Serve immediately.

This dish goes particularly well with an onion salad made from 1 diced Spanish onion and 2 diced spring onions.