

parsee coconut chilli chicken



preparation time: 25 minutes
cooking time: 40 minutes
chilli rating: medium

difficulty level: medium
serves: 8-10 as part of an
indian meal

ingredients

4 tsp split chickpeas
7 dried red chillies, halved
peeled flesh from 1 fresh coconut,
roughly chopped
¼ cup unsalted, roasted peanuts
⅓ cup vegetable oil
2 brown onions, thinly sliced
1 tsp salt, plus extra to taste
1⅔ cup coconut milk
1.5 kg whole chicken cut into
12 pieces
¾ cup plain whole-milk yoghurt
juice of 1 lemon
1 recipe bharuchi garam masala
(see Ajoy's tips)

method

In a spice grinder, grind chickpeas and chillies to a powder.

Place coconut and peanuts in a food processor and process until finely minced. Add chickpea mixture and ¾ cup water and process until combined. Set aside.

In a large, heavy-based frying pan, heat oil over medium heat. Add the onion and salt and cook, stirring frequently, until the onion is dark golden-brown. Add coconut mixture and cook, stirring frequently, for 5 minutes.

Stir in coconut milk and water and mix well. Add chicken pieces and bring to a simmer. Cover and cook, stirring occasionally, until chicken is cooked through (about 20–30 minutes).

Remove chicken pieces and set aside. Add yoghurt, lemon juice and bharuchi garam masala to pan and mix well, until heated through. Taste and add salt, if necessary. Return chicken pieces to pan and turn to coat in sauce. Serve immediately.

Ajoy's tips

click [bharuchi masala](#) for the bharuchi garam masala recipe.

To read about Parsee cuisine, click '[Parsee food – a beautiful yatra](#)'