

Coconut Curry Chicken (HOT)

PRE TIME: 5 min COOKING TIME: 30 min TOTAL TIME: 35 min

Serves 2

Ingredients:

- 2 Chicken Leg Quarters
- 1 tbsp Olive Oil
- 1 tsp Black Pepper
- ½ cup Onion
- 1 cup Tomato
- 1 tbsp Of Ginger
- 2 clove Garlic
- ⅛ cup Chilli Powder
- ⅛ cup Curry Powder
- 1¼ tsp Salt
- 1½ cup Coconut Milk
- ½ cup Carrot
- 1 cup Potato
- ½ cup Water

Directions:



1

De-bone chicken leg quarters and cut into pieces.



2

Add olive oil in a pan over medium heat, add chicken thighs, sear both side until turning golden. Add black pepper, onion, tomato, and stir-fry to cook for 2~3 minutes.



3

In the same pan, add ginger, garlic, chili powder, curry powder, salt, coconut milk, carrot, potato, water, mix well and boil for 25 minutes.



4

Transfer to a wooden bowl. Serve immediately.