

## **Chicken Curry**

In Mauritius, coconut chutney is more than just a condiment; it's an integral part of the island's culinary identity, reflecting the blend of Indian, African, and European influences that shape Mauritian cuisine.

**Servings:** 6 people

**Prep Time:** 10 minutes

**Cook Time:** 5 minutes

### **Ingredients**

1. 1 Kg chicken thigh or breast diced, 2-3 potatoes diced
2. 5 tablespoons curry powder and 1 tablespoon turmeric powder mix into a runny paste with water
3. 1 tablespoon fresh grated ginger, 1 tablespoon fresh grated garlic, 1 teaspoon fresh turmeric
4. Vegetable oil, water
5. 1 can dice tomatoes, 4 stems of fresh curry leaves, 1 red onion diced
6. Salt (to taste)

### **Instructions:**

7. Cook outside to manage aroma. Heat oil in a large pan over medium heat.
8. Fry onions (2 mins). Add curry leaves (2 mins). Add ginger, garlic, turmeric (2 mins).
9. Add curry/turmeric paste (3 mins, until fragrant/oil separates).
10. Add salt, chicken, potatoes. Mix.
11. Add diced tomatoes, water. Cover and simmer on low for 30 mins, stirring occasionally. Add water as needed to prevent sticking.
12. Garnish with fresh chopped coriander.
13. Serve with white rice and a side of chutney (such as tomato, coconut, cucumber, or green mango) or a pickle.

**Bon Appétit!**