

Chicken & Butternut Curry

Ref: 100225

Serves 4

Cuisine: Indian

Preparation Time: 15 Minutes

Cooking Time: 1 Hour 30 Minutes

Ingredients:

2tbsp Vegetable oil
2 Onions, finely sliced
1 Red chilli, finely sliced
2cm Piece of root ginger, peeled and finely chopped
1tbsp Ground coriander
1tbsp Turmeric
1tbsp Medium curry powder
8 Chicken thighs
400g Coconut milk
400ml Chicken stock
400g Butternut squash, peeled and any seeds removed and chopped into cubes
½ bunch Fresh coriander, chopped

For the Rice:

300g Basmati Rice
2tsp Cumin seeds
½ bunch Fresh coriander, chopped

Method:

1. Heat the oil in a deep frying pan, add the onion and fry until softened and golden.
2. Stir in the chilli, ginger and spices and allow to infuse for a minute.
3. Add the chicken, coconut milk and stock and bring it to a simmer and cover and cook for 30 minutes.
4. Remove the lid, add the squash and simmer for 15-20 minutes until both the squash and chicken are tender and the sauce is reduced to a nice consistency.
5. Meanwhile, cook the rice until tender and drain well.
6. Toast the cumin seeds in a small, dry frying pan for a couple of minutes until fragrant.
7. Stir the coriander and cumin seeds through the rice.
8. Stir the rest of the coriander into the curry and serve with the rice.

To Serve:

Nan bread for dipping is essential 😊

Chef's Notes: