

ONE-POT CAPE MALAY CURRY

Serves 4

Hands-on time: 10 minutes

Hands-off time: 30 minutes

INGREDIENTS

- 2 tbsp oil
- 1 large onion, sliced
- 3 cardamom pods
- 2 cinnamon sticks
- 8 chicken thighs and drumsticks
- 1 large tomato, skinned and chopped
- 1 tbsp ground cumin
- 2 tsp ground coriander
- 2 tsp Hinds Chicken Spice
- 1 tsp Hinds Turmeric
- 1 tsp Hinds Crushed Chillies
- 1 tbsp Pakco Masala Mild & Spicy Curry Powder
- 1 tbsp garlic and ginger paste
- 4 large potatoes, peeled and quartered
- Salt and pepper, to season

Serving suggestion:

- Chopped fresh coriander
- Yellow rice with raisins

METHOD

1. Heat the oil in a large pot over medium heat. Add the onions, cardamom pods and cinnamon sticks and fry for 5 minutes until the onions are tender.
2. Add the chicken thighs and drumsticks and fry for 5 minutes. Turn the chicken over and fry for another 5 minutes.
3. Add the chopped tomatoes, ground cumin, ground coriander, Hinds Chicken Spice, Hinds Turmeric, Hinds Crushed Chillies and Pakco Masala Mild & Spicy Curry Powder and cook for 1 minute.
4. Add the garlic and ginger paste and potatoes. Add $\frac{1}{4}$ cup of water and cook for about 20-25 minutes until the potatoes are tender and the chicken is fully cooked. Season the curry with salt and pepper to taste. **Chef's Tip: Add more water for a saucier curry.*
5. Sprinkle freshly chopped coriander over the curry. Serve with yellow rice with raisins and ENJOY!