

Mum's Chicken Curry



This is a super simple, delicious curry Chicken curry made by

my mum in my kitchen. My ultimate comfort food for the whole family!

Serves 6

Ingredients

oil of choice

5 brown onions, finely chopped

1 black cardamom

4-5 cloves

1 cinnamon stick

1 tsp cumin seeds

2" fresh ginger, finely chopped

4 garlic cloves, finely chopped

4 tomatoes, roughly chopped

salt

1.5kg whole chicken, skinless and roughly chopped

100ml natural yoghurt

1 tsp turmeric powder

2 tsp ground coriander

1 tsp chilli powder

1 tsp garam masala

4 medium potatoes, peeled and halved

handful of fresh coriander, roughly chopped

Method

– Add 3-4 tbsp of oil to a hot pan. Once the oil is hot, add the cloves, black cardamom, cinnamon stick, and cumin seeds. Let them sizzle.

– Add the onions and cook for 8 minutes until golden. Once the onion begins to soften, add the garlic and ginger.

– Add the tomatoes and $\frac{1}{2}$ tsp salt. Stir through and cook for 5 minutes until the tomatoes have softened.

– Add the chicken and yoghurt, and stir through.

– Add $\frac{3}{4}$ tsp salt, turmeric powder, ground coriander, chilli powder, and garam masala. Mix well.

- Add 150ml water, mix, cover, and cook for 30 minutes on low heat.
- Add the potatoes and make sure they are fully submerged in the curry. Cover again and cook for another 20 minutes.
- If you have time, turn off the heat and let the curry sit for up to 2 hours before you serve.

Option to garnish with some fresh coriander and serve with piping hot rice or [chapati](#)!