

Garlic & Habanero chicken

A deliciously zingy, sharp curry, this one is not for the light-hearted!

Prep time – 15 minutes
Resting time – 30 – 45 minutes
Cooking time – 30-35 minutes
Serves 4-6

Ingredients:

6-8 chicken thigh fillets, 10-12 garlic cloves, roughly chopped, 1-3 dry habanero chillies, 1 tsp cumin seeds, 1 tsp coriander seeds, 2 onions, blended to a paste, 1 cup of fresh coriander leaves, 2 tsp red chilli powder, 1/3 tsp turmeric, 2 tsp ground coriander, 1 tsp garam masala, ½ cup yoghurt, salt to taste.

Method:

Dice the chicken into chunks. Blend 6-8 cloves of garlic, coriander leaves (reserve some for garnish), cumin, coriander seeds, and the habanero chillies together to a fine paste. Add this to the chicken, along with the yoghurt and some salt, and set aside.

Set a wok or wide saucepan on medium-high heat and add 1-2 tbsp. of oil for cooking. Add the onions, and cook on medium heat until they turn a deep golden brown.

Next, add the chicken and stir to seal. Add the turmeric and chilli powder, ground coriander, and stir. Cover to cook until the chicken is nearly cooked through.

There will be a fair amount of liquid from the chicken, but if you feel the need, adjust consistence by adding a little water. Once the chicken is fully cooked, remove to a serving dish. Add a knob of butter to the same pan and add the remaining garlic cloves. Fry them on high heat to a golden brown colour and pour over the curry. Garnish with coriander and serve hot with rotis or rice.