

Amazing Coconut Chicken Curry.

Recipe by Aysha Bora, from the Hubb Community Kitchen – Together Cookbook. The recipe has been tweaked very slightly for my taste.

SERVES 4

Cooking Time; 45 minutes.

Ingredients:

- 4 Large chicken breasts
- 1 Large ripe tomato, roughly chopped
- 1 Medium onion, quartered
- 15g Fresh root ginger, peeled
- 4 Garlic cloves, peeled
- 2 Serrano chillies, stems removed and de-seeded (use up to 6 if you prefer hotter curries)
- 2 Tsp ground cumin
- 1 Tsp ground coriander
- 1Ttsp ground turmeric
- 2 Tbsp coconut oil
- 2 x 400ml Tins coconut milk
- 3 Large eggs, hard-boiled, peeled and halved
- Juice of ½ lemon

Method;

1. Butterfly the chicken breasts by cutting through the thickest end of the breast. Stop 1 cm before the edge.
2. Put the tomato, onion, ginger, garlic, chillies, cumin, coriander, turmeric and a little salt and pepper into a food processor and blend to a rough paste.
3. Rub a third of the paste over the chicken making sure it is rubbed into all the sides. Refrigerate the chicken and leave to marinate for up to 5 hours.
4. In a large pan, melt the coconut oil on a medium heat. Add the remaining paste and cook for 10 minutes or until all of the moisture evaporates, stir occasionally.
5. Increase the heat a little and cook for 3 minutes until the paste is thick and dark. Add the coconut milk and simmer for 25–30 minutes until the sauce is thick.
6. Heat a griddle pan over a high heat (alternatively heat the grill on a high setting and line a baking tray with foil – place the chicken on the foil and grill for 10 minutes, turning once)
7. Place the marinated chicken on the griddle pan, turn the heat down a little. Cook for 6 minutes each side until slightly charred and cooked through.
8. Slice the chicken and then add the chicken any juices from the griddle pan into the coconut sauce.
9. Bring to a simmer, cover and cook for 5 minutes until the flavours have combined. Taste and adjust the seasoning if necessary.
10. Add the boiled eggs and the lemon juice to taste. Serve with rice, chapatis or naan bread.

