

Baked Coconut Curry

Ingredients

- 8 pieces thighs / drumsticks
- 1 x tin chopped tomatoes

For the marinade

- 400 ml coconut cream
- 2 tbs masala
- 1/2 tbs chilli flakes
- 2 tsp mixed herbs
- 1 tbs garlic
- 2 tbs grated ginger
- Salt and pepper

Method

To make the marinade

Combine all ingredients together. Pour over chicken and allow to marinate overnight. Mix tomatoes into marinade and bake in hot oven for 1 hour.