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FULL OF GOODNESS

COOK UP A
TASTE OF HOME
with
LEE DURU

RECIPE

**CHICKEN CURRY AND BASMATI RICE WITH
SAMBALS (CHICKEN THIGHS)**

COOKING TIME: 45 MIN
SERVINGS: 2

EQUIPMENT REQUIREMENTS

- Wok
- Heavy base sauce pan
- Serving ware 2/3 layer
- Pasta fork
- Chop sticks
- Serving spoon
- Sieve
- Dipping bowl for sambal
- Spatula
- Wooden spoons
- Dipping bowl
- Knife and fork

INGREDIENTS

- 4 x chicken thighs
- 2 x Tbls olive oil
- Salt and pepper
- 1 tin coconut cream
- 1 x Red pepper
- Curry paste:
 - 1 x medium onion chopped
 - 1 x clove garlic
 - ½ inch ginger
 - 1 x hot chilli
 - 1 Tsp fish sauce
 - 1 Tbls Turmeric
 - 1 Tbls olive oil
 - Juice of 1 lime
 - Small bunch coriander
- Sambals
Ingredients:
 - 2 tomatoes, diced
 - ½ small red onion, diced
 - Coriander leaves, chopped
 - Juice of 1 lime
 - Salt and pepper
 - Garnish:
 - Coriander
 - Spring onion
 - Salt and pepper
 - Tomato and onion sambal served on top of curry or in small bowl on side.

INSTRUCTIONS

- Remove skin and season chicken thighs with salt and pepper.
- **Make curry paste:** Add all ingredients to blender and blitz to a paste in a heavy based pan, add 2 Tbls olive oil and brown chicken evenly.
- Add cream.
- Add 2 – 3 Tbls curry paste.
- Cook for 15 – 20 min.
- Move to plate.
- Garnish with fresh coriander.
- Serve with cooked basmati rice and prepared tomato and onion sambals.