



Shri Lankan Inspired Chicken and Coconut

Preparation time: 15 minutes
Cooking time: 60 minutes
Total time: 1 hr 15 minutes
Serves: 12 children

Ingredients

- 2 tbsp vegetable oil
- handful curry leaves (approx. 10–12 leaves)
- 1 onion, finely chopped
- 2 garlic cloves, roughly chopped
- small piece of ginger (approx. 2.5cm/1in), peeled and grated
- 8 chicken thighs, boneless and skinless, cut into bite-sized pieces
- 2 tbsp curry powder
- 200ml/7fl oz coconut milk
- salt, to taste
- freshly chopped coriander, to serve

Method

1. For the curry, heat the oil in a large pan and add the curry leaves, onion, garlic and ginger. Cook for 5–10 minutes until the onions are soft and lightly browned.
2. Add the chicken pieces to the pan and allow to brown, whilst stirring frequently.
3. Stir in the curry powder, stir well to evenly coat all the chicken pieces and continue to cook for a further 5–10 minutes.
4. Add the coconut milk and pour in a cup of water (approximately 250ml/9fl oz). Season and bring to the boil, then reduce the heat and cover with a lid.
5. Allow the curry to simmer gently for around 30 minutes, until the chicken is cooked through. Remove the lid and allow the sauce to reduce for a further 5–10 minutes to thicken. Stir occasionally and if you think the curry needs a little more coconut milk, add during cooking.
6. Transfer to a serving dish and sprinkle with freshly chopped coriander to serve. Serve with steamed rice (optional).