Bajan Chicken Curry

Prep: 10 mins
Cook: 30 mins max
Total: 40 mins
Servings: 8 children

Ingredients

- 2 tablespoons vegetable oil
- 3 skinless chicken breasts, diced into about 1 inch cubes
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoons curry powder
- 1 tsp dried thyme
- salt and freshly ground black pepper to taste
- 4 large potatoes, peeled and cut into 1/2 inch cubes
- 1 cup boiling water

Method

1. Part boil the potatoes for 5 minutes.
2. In a large, deep pan with a lid, drizzling the oil over medium heat.
3. Add the chicken and cook, stirring occasionally, until sealed and lightly browned on all side (2 – 3 minutes)
4. Stir in the onions, garlic, curry powder, thyme, salt and pepper
5. Reduce heat to medium-low, cover, and cook, stirring occasionally, for 5 minutes.
6. Drain the potatoes and stir into the chicken mixture.
7. Pour in the 1 cup boiling water, cover, and cook over low heat, stirring occasionally, until the potatoes are tender, approximately minutes.
8. Add a little more water if the mixture is too dry.