



Sri Lankan Chicken Curry



Ingredients

2 tbsp Olive Oil
2 Large chicken breasts, cut into large pieces
or 6 chicken thighs
½ Onion, finely chopped
1 tsp Easy grated Ginger
1 tsp Easy chopped garlic
2 tsp Roasted Sri Lankan curry powder
1 Cinnamon stick
½ tsp Salt
½ tsp Cayenne pepper
½ tsp Paprika
½ tsp Crushed chillies
2 Large Tomatoes , diced
1 tsp Brown sugar
2 tsp Cider vinegar
200ml Coconut milk
200ml Chicken Stock

Method

Add the Olive Oil to a large saucepan, Bring to heat and add the onions, garlic and ginger and cook until soft.

Add the curry powder, cayenne pepper, paprika, cinnamon and crushed chillies and cook for a few minutes.

Add the chicken, tomatoes and brown sugar. Cook for 10 minutes, stirring frequently to prevent any burning.

Add the coconut milk, chicken stock And vinegar. Simmer for 15 to 20 minutes.

If the curry sauce is too thin, simmer for longer to reduce the sauce.

Serve with rice.

Serves 2