

# COCONUT CURRY WITH CHICKEN AND POTATOES

**Prep + cook time: 1hr Serves: 4**

## Ingredients

4 tbsp sunflower oil, divided	1 pinch sugar
1 tsp mustard seeds	2 large floury potatoes, peeled and diced
1/2 tsp cumin seeds	2 skinless boneless chicken breasts, thinly sliced
1 large onion, chopped	400 ml chicken stock
3 cloves garlic, finely chopped	400 ml coconut milk
1 tbsp fresh root ginger, peeled and minced	1 tbsp smooth peanut butter, optional
2 small red chillies, finely chopped	1/2 lime, juiced
2 tsp mild curry powder	3 large shallots, thinly sliced
2 tsp ground coriander	10 g   1/3 cup coriander leaves, to garnish
1 tsp ground cumin	salt
1 tsp ground turmeric	freshly ground black pepper

1. Heat 2 tbsp oil in a large casserole dish set over moderate heat. Add the seeds, onion, garlic, ginger, chillies, and a pinch of salt, cooking and stirring until turning golden, 6-8 minutes.
2. Stir in the spices and sugar, and cook for a further 1 minute, stirring frequently, until the oil starts to bubble up from beneath the spices.
3. Stir in the potatoes, chicken, stock, coconut milk, and peanut butter (if using). Bring to the boil and then reduce to a steady simmer.
4. Cook over a reduced until the potatoes are tender to the tip of a knife and the chicken is cooked through, 20-25 minutes; stir from time to time.
5. When ready, stir in the lime juice and season to taste with plenty of salt and pepper. Cover and keep warm over low heat or off the heat.
6. Heat the remaining 2 tbsp oil in a large sauté or frying pan set over high heat until hot. Add about half the sliced shallots and a pinch of salt, frying until golden and crisp, 4-5 minutes.
7. To serve, ladle the curry into bowls; top with the fried shallots, remaining raw shallot, and some coriander leaves.

