

# Nariyal Chicken

## Chicken in a Hot Coconut Sauce



### Ingredients

500g chicken thighs,  
trimmed and cut into bite  
size chunks

1 tbsp oil

2 tsp butter

1 tsp cumin seeds

2 medium onions, blended  
in a food processor to a  
grated consistency

200g/½ tin plum tomatoes

1 tsp salt

1 tsp turmeric

½ tsp chilli powder (optional)

2 to 3 green chillies, chopped

200ml coconut cream

1 tsp of garam masala

Handful fresh coriander,  
chopped

### Method

**01** Heat oil and butter in a pan and add cumin seeds. When sizzling and aromatic add the onions and fry until a golden colour.

**02** Add the tomatoes, salt, turmeric, chilli powder and fresh chillies. Stir together and leave to cook so the tomatoes break down and you are left with a thick paste.

**03** Pour in the coconut cream and cook gently for a few minutes so the flavours combine. Add the meat and stir to coat with the sauce.

**04** Reduce the heat to the lowest setting and place the lid half on the pan and leave to cook for about 10 minutes until cooked.

**05** Taste the sauce and adjust seasoning if required

**06** Remove from heat and add garam masala and throw in the fresh coriander to serve.

### Served with

Just like they do in South India this only requires rice, but I do like to have this with lemon rice as well.