

OVERALL time: 60 mins

Braised Cape Malay Chicken Curry

Delicious curry, easy to make with our popular Malay spice.

Metric

Number of servings : 4

ingredients

For the curry

- 8 free range bone-in, skin-on chicken thighs
- **Cape Herb and Spice Cape Malay Curry Spice**
- 1 large onion, diced
- 4 cloves garlic, sliced
- 2 Tbsp fresh ginger, grated
- 1 400g tin tin diced tomatoes
- 250 ml chicken stock
- 180 ml cream
- 2 Tbsp apricot jam
- 4 Tbsp lemon juice
- 80 g baby spinach

For the raita

- 250 ml plain yoghurt
- 0.25 large cucumber, finely grated & squeezed
- 1 Tbsp lemon juice
- **Cape Herb and Spice Salt & Pepper**

For cooking

- olive oil

To serve

- Warm roti
- fresh coriander

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 40 mins

For the raita:

Combine yoghurt, cucumber, coriander and lemon juice in a small bowl.
Season well with **Cape Herb & Spice Salt and Black Pepper**.
Mix everything together thoroughly and set aside in the fridge until serving.

For the curry:

Drizzle chicken thighs with a little olive oil and season thoroughly with **Cape Herb & Spice Cape Malay Curry Spice** on both sides.

Heat a deep, large sauté pan over medium high heat.
Sear the chicken thighs on both sides until nicely browned.
Remove thighs from the pan and set aside.

Add a drizzle of olive oil to the pan and add the onion, garlic and ginger.
Season with **Cape Herb & Spice Cape Malay Curry Spice**.
Cook until the spices smell fragrant and the onion softens.
Pour in the tinned tomato, stock and cream.
Bring to a gentle simmer and then add the chicken thighs.
You want to cook the thighs through while reducing the sauce ever so slightly until thickened.

Simmer thighs for ± 25 minutes, depending on their size.
Once the thighs are cooked, remove from the pan.
Add the jam, lemon juice and spinach.
Stir to combine and taste to adjust seasoning.
Return the chicken thighs to the pan.

Serve the saucy chicken curry with warm roti and a dollop of raita on the side.

<https://capeherb.co.za>

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