



SRI LANKAN CHICKEN CURRY

INGREDIENTS

1. The Lankan Lion
2. 500 gram Chicken thigh* - cut to bite size pieces
3. 1 large Onion - quartered and chopped
4. 10 fresh Curry Leaves - finely diced
5. 1 large Tomato - roughly chopped
6. 60 ml Coconut Milk
7. 2 - 3 tablespoons Ghee**
8. Salt to taste
9. 2 tablespoon White Vinegar

METHOD

1. Add Chicken (cut to bite size pieces) to bowl with 1 tablespoon of The Lankan Lion. Mix to coat
2. Heat Ghee in deep saucepan over medium heat
3. Add Curry Leaves to sauce pan. Cook for 2 minutes or until fragrant
4. Add Onion to saucepan. Cook until translucent
5. Heat 1 tablespoon Ghee in separate fry pan. Fry Chicken in batches until golden brown. Add Chicken to Onion and Curry Leaf mixture. Chicken will continue to cook through in sauce
6. Add 4 - 6 tablespoons of The Lankan Lion. Mix well
7. Add chopped Tomato and Vinegar
8. Cook for twenty minutes, ensuring Chicken is cooked through
9. Add Coconut Milk. Stir to combine. Cook for 2-4 minutes
10. Serve with fresh Coriander, Basmati Rice and Anang (Biththara Kiri Hodi)

* Use your preferred cut of Chicken. Cooking time may vary.

** Olive Oil or Butter can be substituted for Ghee

