FEISTY FLAVORS

Curry Chicken

6 servings 30 minutes

This chicken recipe is like a flavor explosion! Picture a flavorful crust hugging juicy meat seasoned with our special espresso rub and zingy spices. Served alongside roasted veggies, BBQ sauce, and fresh herbs, this dish is a symphony of tastes and textures that will steal the spotlight!

INGREDIENTS

2 lbs Chicken Drumsticks
3 tbsp Feisty Flavors Green Seasoning
3 tbsps Curry Powder
3 tbsps FF All Purpose Seasoning
1 tsp Amchar Masala
1/2 tbsps Garam Masala
1/2 tbsp crushed garlic
1/2 cup water
1 tbsp Coconut Cream (I use the block version)
3 Small Potatoes, peeled and soaking in water
Hot water for cooking

INSTRUCTIONS

1. Skin drumsticks and chop in half. Wash if you're into it!
2. Add chicken to medium bowl and add Feisty Flavors All-Purpose Seasoning, 2 tbsps of Curry Powder and Green Seasoning. Massage in. Set aside.
3. Heat water in medium sized pot on medium-high and add remaining curry powder, amchar masala, garam masala and garlic. Let cook until water is mostly evaporated.
4. Add chicken and toss in curry mixture until coated.
5. Add water until chicken is just covered.
6. Let come to a boil and add coconut cream. Cook for about 15 minutes then add potatoes. Cook for an additional 10-12 minutes or until potatoes are tender.
7. Remove from heat and serve with rice or roti.

Notes

For even better results, serve Feisty Flavors Tamarind Sauce and Feisty Flavors Pepper Sauce!