



## Thornleigh Chicken Curry Recipe

### Ingredients:

- 1kg Chicken pieces cubed
- 1 medium onion sliced
- 4 green chillie sliced
- 2 fresh tomato sliced
- 4 Potatoes cut in half
- 1 tsp Freshly ground Ginger & Garlic

### Spices:

Dry spice: whole briyani mix spices(cinnamon sticks, cloves, cumin, cardimon, star aniseed, bay leaf)

Spice mix(Provided)

### Instructions:

Add levelled oil in a pot. Add briyani mix, Add sliced onion and chillie allow onions fry to light brown. Add dry spices & spice mix as provided with the freshly crushed ginger & garlic, stir it together. Add cubed tomato and let it simmer until a paste(you can add a little water so it does not get stuck). Add cubed Chicken pieces & salt to taste, let it cook until the chicken is soft. Add potatoes & allow to cook until potatoes are soft. Garnish with fresh coriander & serve.

Best Paired with Thornleigh Sauvignon Blanc