

Pete Evans' one pot chicken curry

Search:

- [Chicken](#)
- [Dinner](#)
- [Recipes](#)

Pete Evans' one pot chicken curry

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Pete Evans' one pot chicken curry



Rate this recipe

5 people are cooking this [Count me in](#)

A delicious chicken curry with heirloom tomatoes, perfect for a hearty dinner.

Ingredients (serves 4 to 5)

- 2 tbsp coriander seeds
- 3 green cardamom pods, bruised
- 1 tsp ground [turmeric](#)
- 2 ½ tsp cumin seeds
- 2 tsp paprika
- 3 long red [chillies](#), deseeded and chopped
- 5 red Asian shallots, finely sliced
- 5 cm piece of ginger, finely sliced

Pete Evans' one pot chicken curry

- 4 garlic cloves, finely chopped
- 1 tsp sea salt
- 2 tbsp tomato paste
- 1.4 kg chicken pieces (thighs, drumsticks, wings), bone in
- 3 tbsp coconut oil or good- quality animal fat
- 435 ml (1 ³/₄ cups) chicken bone broth
- 1 cinnamon stick, broken
- 250 g heirloom cherry tomatoes
- Freshly ground black pepper
- Coriander leaves, to serve
- Combine the coriander seeds, cardamom, turmeric and cumin seeds in a large, deep frying pan over medium heat and toast, tossing occasionally, for 1 minute until fragrant. Remove from the pan. Finely grind the toasted spices using a spice grinder or a mortar and pestle. Transfer to a small bowl and stir through the paprika.

Method

Place the chilli, shallots, ginger, garlic, salt, tomato paste, ground spices and 4 tablespoons of water in the bowl of a food processor and process to a fine paste.

Put the chicken pieces in a large bowl, add the spice paste and toss to coat well. Cover with plastic wrap and marinate in the fridge for 2 hours or, for best results, overnight.

Melt the oil or fat in the pan over medium heat. Add the chicken and marinade and fry for 5 minutes until the chicken is brown all over.

Add the broth and cinnamon to the pan and simmer, covered, for 35 minutes.

Add the tomatoes to the curry and cook for 5 minutes until the chicken is cooked through.

Season with salt and pepper if needed. Arrange the chicken on a large platter, pour on the sauce and scatter over the coriander leaves.

PRESSURE COOKER

Follow steps 1 to 3. Using your pressure cooker over a medium heat, follow step 4. Add the cinnamon and 350 ml of broth. Close the lid and lock it, then bring the cooker to high pressure and cook over medium heat for 15 minutes. Let the pressure drop naturally before opening the lid. Reduce the heat to medium; add the tomatoes and cook, uncovered, for 5 minutes. Follow step 7.

SLOW COOKER

Follow steps 1 to 4, then transfer the browned chicken to your slow cooker. Add the

cinnamon and 300 ml of broth. Cover and cook on low for 6 hours. Set to medium,

add the tomatoes, cover and cook for 15 minutes. Follow step 7.

For another delicious curry recipe, try this [chicken, pumpkin and cashew curry](#).

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('result').html(data); alert('This recipe was added to your favorites list');
```

}); }