



Chicken Curry and Potatoes

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This is the best chicken and potato curry you will ever have It is also very good with a side of basmati rice This recipe comes from my Assyrian grandma I hope you enjoy it

Ingredients

- - 1 (3 pound) chicken
- cut into pieces - ¼ cup vegetable oil - 2 onions
- chopped - 8 cloves garlic
- chopped - ¼ cup mild curry powder - 2 tablespoons hot curry powder - 1 teaspoon ground black pepper - 1 pinch salt to taste - 5 russet potatoes
- peeled and cut into 1-inch pieces

Instructions

1. Place chicken into a large saucepan and cover with water; bring to a boil. Reduce heat to medium and simmer until chicken is no longer pink in the center
2. about 20 minutes. Meanwhile
3. heat vegetable oil in a large skillet over medium heat; cook and stir onions and garlic until onion is tender
4. about 5 minutes. Stir mild curry powder
5. hot curry powder
6. black pepper
7. and salt into onion mixture; continue to cook and stir for 5 minutes
8. then transfer mixture to pan with chicken. Stir potatoes into chicken mixture. Simmer until potatoes are tender
9. about 20 minutes more.