

Chicken Curry Fry Village Style

Curried Chicken Fry Village Style

Prep time: half an hour

Cook time: two hours

Ingredients

- Whole fresh fowl cut into curry cut. (About 4 pounds.)
- Half a cup of red curry seasoning
- Five dry hot chili peppers
- Half a cup of caramelized onions.
- Two tablespoons of black pepper
- Handful of curry leaves
- Cup of water
- Coconut oil
- Teaspoon of mustard seeds
- Pinch of fenugreek seeds
- Half a cup of coconut cream/ or heavy cream (keto friendly version)

Preparation

Marinate the chicken in the red curry paste for overnight

Heat the pan on high and heat coconut oil to smoke point

Add the chicken pieces in batches fry until brown and firm outside. Remove and set aside.

On the same pan add another tablespoon of coconut oil and add teaspoon of mustard and pinch of fenugreek seeds. When fragrant add caramelized onions, dry chilies, and curry leaves. fry for a minute.

Add the chicken back and stir to coat chicken with everything.

Add a cup of water and cook covered until chicken is cooked and tender and sauce is thick.

Add coconut cream or heavy cream and cook for another minute and adjust the salt to your taste. Mine didn't need any additional salt because curry seasoning had enough salt for the dish.

