

Chicken Goan Xacuti

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DIETARY:
Contains Nuts, Gluten Free, Diabetic, Coeliacs

MAKING THIS RECIPE

Ingredients

chicken (4 portions, washed, skinned and diced)
onion (2 medium)
coconut, grated (4oz / 100g)
garlic (3 cloves)
groundnut oil (2 tbspn)
tamarind paste (2 heaped tablespoons)
Goan Xacuti Curry Powder (7tsp)
Hot chicken or vegetable stock (one pint / 500 ml)
seasoning (to taste)
lime juice (a squeeze to serve)

Method

- 1) Heat half of the oil and brown the coconut & garlic, stirring occasionally as it browns very quickly!
- 2) Heat the remaining oil in a thick bottomed pan, add the onions and fry for a minute or two before adding the chicken pieces. Fry for a few minutes, until the chicken begins to change colour.
- 3) Add the browned coconut & garlic followed by the Goan Xacuti curry powder & some seasoning, stir well.
- 4) Add the hot stock & tamarind paste, stir well. Once the mixture has reached simmering point, cover & cook for one hour on a very gentle heat.
- 5) Squeeze with lime juice before serving hot with basmati rice or Indian breads.

Tip: Try using crab instead of chicken for an alternative dish.

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MIDDLE EASTERN, MIDDLE EAST

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