

Indonesian Chicken And Egg Curry

TIME: 40 MINUTES | SERVES: 4 | CUISINE: INDONESIAN | SULTRY:

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DIETARY: Diabetic, Low Fat, Coeliacs, Dairy Free, Gluten Free, Nut Free, Atkins

MAKING THIS RECIPE

Ingredients

- 100g green beans
- 200g baby potatoes
- 4 tsp [Indonesian Seven Seas Curry Powder](#)
- 1 red pepper, chopped
- 400ml coconut milk
- 4 chicken drumsticks
- 1 onion, sliced
- 1/2 red onion, sliced
- 2 carrots, sliced
- 1 green chilli, sliced
- 4 garlic cloves, crushed
- 4 eggs
- 1/2 tsp [ground turmeric](#)
- 1/2 tsp [ground ginger](#)
- 1/2 tsp [ground galangal](#)
- 1 tsp [black pepper](#)
- 1 tsp salt
- A dash of extra virgin olive oil

Method

Step 1:

Hard boil the eggs, peel and set aside.

Step 2:

On a medium heat, lightly fry the onions, garlic and chilli in a dash of oil.

Step 3:

When the onions have browned, add the Indonesian Seven Seas Spice Mix, along with the turmeric, ginger and galangal. Mix for a further two minutes.

Step 4:

Add the carrots, peppers, beans, potatoes and chicken. Mix together until coated with the spices.

Step 5:

Add the salt and pepper, then add coconut milk and simmer until the chicken is cooked and the vegetables are tender.

Step 6:

Meanwhile, fry your boiled eggs in a separate pan with a dash of oil until browned on all sides. Then add them to the simmering curry.

Serve with rice and sides of your choice (spring rolls or prawn crackers are great).

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