



CURRY CHICKEN

SERVINGS: 6

Ingredients

- 4 pounds chicken pieces
- 1 tablespoon **Flavour De La Baye Premium Herb Blend**
- 3 tablespoons **Flavour De La Baye Gourmet Curry Powder**
- ½ cup diced onion
- 1 tablespoons chopped garlic
- 2 tablespoons white vinegar
- ¼ teaspoon ground cloves
- 1 teaspoon salt
- 2 tablespoons oil
- 2 cups water or chicken stock
- 3 medium potatoes, peeled and diced
- 1 tablespoon flour
- ¼ cup water
- 1 to 2 teaspoons **Flavour De La Baye Hot Pepper Sauce** (optional)

Directions

1. Wash chicken pieces.
2. In a large bowl, place chicken, **Flavour De La Baye Premium Herb Blend**, **Flavour De La Baye Gourmet Curry Powder**, vinegar, cloves and salt. Toss well until thoroughly combined. Let sit for about 30 minutes.
3. In large strong saucepan heat oil, sauté onions and garlic until fragrant, add 1 tablespoon curry, heat for 1 minute, curry will start to brown. Add seasoned chicken to pan, let simmer for about 5 minutes before turning.
4. Gradually add stock as needed while chicken is simmering, do not boil. Simmer for about 40 minutes.
5. Turn chicken occasionally, when chicken is almost tender, add diced potatoes and carrots, continue to simmer about another 15 minutes until chicken is tender.
6. Taste for flavor, adjust seasoning and add stock if needed, add hot sauce (if needed).
7. Continue to simmer, dissolve flour into ¼ cup water until smooth, gradually pour into the sauce, and stir until well combined.
8. Continue to simmer until flour is cooked through. Keep hot for service.

