

Ranger Nick's

# Malabari Murghe



- 1.5 kg chicken drumsticks or maryland
- 2cm finely chopped ginger
- 3 cloves finely chopped garlic
- 2 chopped green chillies
- 3 tbsps oil
- 1 large finely chopped onion
- 1 tin of coconut cream
- 150g natural yoghurt
- 30g raisins/sultanas
- 2 tbsps evaporated milk
- 1 tin of pineapple pieces
- 1 tblsp freshly chopped coriander
- 1 tblsp flaked almonds (optional)

- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot

*This is a rich and fruity chicken curry, delicious with rice or naan bread.*

This classic dish offers a rich flavour sensation with a combination of various spices and will suit the majority your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

## Cooking Method:

Heat oil in your cook pot and fry ginger, garlic, onion and chillies until soft. Stir in spice mix and fry for another minute. Add chicken, coat well and add coconut cream, raisins, yoghurt. Bring to the boil and let simmer for 40 - 45 minutes. Add evaporated milk, pineapple pieces, fresh coriander, (almonds) and simmer for a further 5 minutes. Take off the heat and serve with rice and/or naan.

Watch it on Youtube at [https://youtu.be/Euxeej\\_xnk8](https://youtu.be/Euxeej_xnk8)