



CHEF EDWARD HAYDEN'S FRAGRANT CHICKEN



By Irish Yogurts Clonakilty

Fragrant Chicken

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Method

- Cut the chicken into large chunks
- Mix the chopped garlic with the creme fraiche, chilli powder, garlic and turmeric.
- Mix the diced chicken into the marinade and leave for a minimum 20 minutes-longer if time allows
- Heat a little oil in a large, heavy based frying pan. Add the chicken and brown lightly. Next add in the diced peppers and onions
- To make the sauce, blitz the chillies and garlic in a food processor or with hand held blender with 1 or 2 tbs of water until they are coarsely chopped.
- Add these to the pan for a few minutes before adding the chopped tomatoes and additional spices. Simmer for 10-12 minutes
- Garnish with fresh coriander



- Serve with rice or naan bread some additional [Irish Yogurts Clonakilty Half Fat Creme Fraiche](#)

Ingredients

Chicken Marinade

- 4 chicken breasts
- 1 tbsp of [Irish Yogurts Clonakilty Half-Fat Creme Fraiche](#)
- ½ tsp chilli powder
- ½ tsp turmeric

Fragrant Sauce

- 2 red chillies
- 3 cloves of garlic
- 1½ mixed peppers diced
- 1½ red onion diced
- 1 tin chopped tomatoes
- ½ tsp cayenne pepper
- ½ tsp ground coriander
- ½ tsp ground cumin
- ½ tsp turmeric
- Fresh coriander chopped
- 1 pinch crushed chilli flakes

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