



ZIMBABWEAN CHICKEN DRUMSTICK CURRY

By Eurico Smythe

Serves 4

Ingredients

- 2 Large Potatoes
- 2 Large Tomatoes
- 1 large Onions
- 2 Green Chilis
- 2 Bay Leaves
- 1 tsp Cumin
- 1 tsp Turmeric
- 1 tsp Curry Powder (medium)
- Fresh Coriander (handful)
- Hearty Food Co. Curry Sauce
- Chicken Drumsticks
- Fresh Garlic
- White Rice

Equipment

- Air fryer
- Multi Cooker
- Rice cooker

Directions

1. Pre-cook the drumsticks in the air fryer for about 10 minutes. This softens the chicken and prepares it for slow cooking in the multi-cooker.
2. Whilst the chicken is in the air fryer, chop the onions and add the onions to the multi-cooker with some oil and fresh garlic. Fry until golden.
3. Add the dry spices in with the onion – cumin, bay leaves, coriander, and curry powder.
4. Add half a cup of hot water to the multi-cooker to make a paste. This will really bring the flavours out!
5. After 10 minutes, add the drumsticks and the paste to the multi-cooker. Add another half cup of water and allow to cook for another 10 minutes.
6. Cut the tomatoes and potatoes into small chunks and add to the multi-cooker. Add more hot water until everything is covered. Close the lid and allow to cook for 20 minutes.
7. Chop the green chilis (use less if you want a milder curry) and add along with the jar of curry sauce.
8. Whilst the curry is cooking, wash 1 and ¼ cups of white rice with cold water, and add to the rice cooker. Add enough hot water to cover just over the top of the rice and turn the cooker on. Top up water if necessary and make sure to add a little bit of salt!
9. When the rice is finished, it's time to serve!
10. Serve up the rice, two drumsticks and some 'gravy' for a perfect, hearty meal!
11. Enjoy!

