

South African Curry Chicken

6 Servings



Amount	Size	Description
6		Chicken Thighs – Bone In
2	TBL	Old Norse South African Curry
2	TBL	Flour
2	TBL	Brown Sugar
½	Cup	Apricot Jam
2	TBL	White Vinegar
1 ½	Cup	Chicken Stock
2	TBL	Garlic – Minced
1	Medium	Onion – cut into rings
1	Whole	Green Bell – Large Diced
8	Oz	Portabella Mushrooms
3	TBL	Canola Oil

1. Mix 2 Tbl South African Curry, flour, and brown sugar in a bowl.
2. In another bowl, mix apricot jam with vinegar, and chicken stock.
3. Stir each until nicely combined.
4. Heat oil in a skillet at medium-high heat.
5. Season both sides of chicken and add to heated oil. Brown on both sides. Remove to plate and set aside.
6. In the same pan, add the onion rings and cook until translucent.
7. Add garlic and sweat for a minute. Be sure to scrape up the sucs left from the chicken.
8. Add mushrooms and peppers and stir for few minutes.
9. Return chicken thighs to pan and add the powder blend. Toss to coat the chicken and veggies well with the powder.
10. Add your apricot preserve blend and stir it for few minutes.
11. Cover and simmer until chicken is done.
12. Check occasionally and stir.
13. Add more chicken stock if necessary for cooking the chicken or to accommodate to the consistency desired.
14. Serve Greely South African Rice.

