



Chicken, Saffron and Chickpea Curry.



INGREDIENTS

- 2 tablespoons oil
- 6 chicken thigh (boneless) fillets, cut into 3cm pieces
- 100 mg Eladnelle Farm Saffron (soaked for 24-hours in tepid water)
- 2 brown onions, halved, cut into wedges
- 1 finely diced red capsicum
- 3 tablespoons Korma curry paste
- 800g Butternut pumpkin, peeled, seeded, cut into 2cm pieces
- 400g can diced tomatoes
- 500ml (2 cups) chicken stock
- 400g can chickpeas, rinsed, drained
- 1 cup green peas
- Fresh coriander sprigs, to serve

METHOD

- Step 1** Heat half the oil in a large frying pan over medium-high heat. Cook half the chicken, turning occasionally, for 3-4 minutes or until browned. Use a slotted spoon to transfer to a plate. Repeat with remaining chicken, reheatir between batches.
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- Step 2** Add the onion/capsicum and remaining oil to the pan and cook, stirring, for 5 minutes or until the onion is soft.
Add the chicken, saffron and curry paste then cook, stirring, until well combined.
Add the pumpkin, tomato and stock and stir until well combined. Cover and bring to the boil. Reduce heat to medium and simmer for 10 minutes or until the pumpkin is tender.
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- Step 3** Add the chickpeas and peas and simmer, uncovered, for 5 minutes to ensure the sauce has thickened slightly.
Serve - topped with coriander.
Serve with roti and steamed rice.

