



Devilled Chicken

Ingredients

- 800 g chicken breast
- 2 large onions
- 7 green chillies
- 2 banana peppers
(or green peppers)
- 2 medium-sized tomatoes
- 1 sprig curry leaves
- 1 teaspoon turmeric powder
- 1 tablespoon curry powder
- 1 tablespoon garam masala powder
- 200 ml coconut oil
- 1 lemon
- 3 tablespoons chilli sauce
- 3 tablespoons tomato ketchup
- 2 tablespoons soya sauce

Method

1. Cut the chicken into small pieces. Mix garam masala, salt, curry powder and turmeric and marinate the chicken for 30+ minutes.
2. Slice the onions, green chillies and tomatoes. Slice the banana pepper or green pepper lengthwise.
3. Heat 150 ml of the oil in the pan, and when it is hot add the chicken and cook, stirring frequently, for 10 – 15 minutes. Remove from the pan.
4. Heat the remaining 50 ml of oil in another pan. When it is hot add the onion, green chillies and banana pepper or green pepper. Cook for 2 – 3 minutes, stirring well.
5. Add the fried chicken and mix well. Cook for 4 – 5 minutes and then add the soya sauce, tomato sauce and chilli sauce at 1-minute intervals and mix well.
6. Finally, add the lemon juice and cook for two minutes before removing from the heat.

Now the Devilled Chicken is ready!