



BENDIGO
Foodshare



**Chicken Curry with
Pumpkin and potato**

Ingredients - Serves 40

Chicken Curry

- 40 Chicken thighs cut to chunky cubes
- 8 tablespoon mandras curry powder
- 4 tablespoon salt
- 2 tablespoons ground turmeric
- 4 cups oil
- 2 tablespoons chilli powder
- 4 tablespoons paprika
- 8kg onions
- 1 large pumpkin
- 4kg potatoes
- 4 blubs garlic
- Large piece fresh ginger
- 8 sticks Lemongrass
- 4 bunches fresh coriander
- 6kg canned tomatoes
- 4 Liters chicken stock/stock powder
- 500 milliliter fish sauce
- 6kg rice

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Method

- 1. Sprinkle curry powder, salt and turmeric over the chicken and set aside.**
- 2. In a food processor mix garlic, paprika, chilli powder and ginger.**
- 3. Add onions, blend to a thick paste.**
- 4. Heat oil in a deep pan and fry the onion paste over a medium heat for about 10 minutes.**
- 5. Add the chicken and turn up the heat stirring for another few minutes.**
- 6. Add chopped potatoes and pumpkin.**
- 7. Add the tomatoes and stir for a further 5 minutes.**
- 8. Add water (enough to cover the chicken, potatoes and pumpkin), lemongrass and fish sauce. Stir well and simmer.**
- 9. Turn down the heat to low, partially cover the pan and gently simmer for at least 30 minutes.**
- 10. Remove the lid and simmer for a further 10-15 minutes to reduce the sauce.**
- 11. Remove the lemongrass - check and adjust seasoning if required.**

Serve!

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