

Asian Inspired Spicy Chicken

A flavourful spicy chicken perfect for lunch or dinner

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INGREDIENTS

- 3tbsp olive oil + extra for frying onions
 - 2tbsp dark soy sauce
 - 1tsp salt
 - 3tsp dry onion
 - 1tsp dry garlic
 - 2tsp paprika
 - 2tsp tandoori masala spice
 - 1tsp curcuma
 - 3tsp curry
 - 1/2-1tsp cayenne pepper
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- 1-1.2kg chicken thighs and drumsticks
 - 5 small white onions
 - 2 garlic cloves
 - 1 red chilli (you can add 2 if you like it more spicy)
 - a thumb size piece of fresh ginger
 - 1 can coconut milk
 - some fresh or frozen coriander



DIRECTIONS

1. Start by making the marinade for the chicken. Mix 3tbsp of olive oil and 2tbsp of dark soy sauce in a large bowl. Then add salt, dry onion, dry garlic, paprika, tandoori masala spice, curcuma, curry and the cayenne pepper, and mix well until combined.
2. Add the chicken to the marinade and rub the marinade thoroughly into the chicken pieces with your hands. Then cover the bowl with cling film and leave aside for at least 30 minutes.
3. Once the chicken has marinated for about 15 minutes you can start frying the onions. Slice the onions, the chilli and the ginger finely. Peel the garlic and press through a garlic press.
4. Cover a bottom of a big pan with olive oil and add the onions to it. Fry on medium heat until the onions become translucent and start to get some color. Then add the red chilli, the ginger and the garlic and continue frying until the onions become golden.

5. Add the marinated chicken to the onions and also add any marinade that is left in the bowl. Continue frying on medium heat for about 15-20 minutes until the skin of the chicken starts to brown lightly. Make sure to turn the chicken around once in a while.
6. Add in the coconut milk, mix it in a little, cover with a lid and cook the chicken covered for about 30 minutes. Uncover to mix once in a while to ensure even cooking.
7. Remove the lid and continue cooking for another 30 minutes. This will thicken the sauce a little and will bring out the flavours.
8. Remove from heat and serve with some rice.

TIP. This recipe is European spicy and if you like it more fiery then you can add more cayenne pepper and also more fresh red chilli to make it to your preference. If you find the dish too spicy, serve it with a side of some natural yogurt to balance out the spice. When you leave the sauce to stand for a little you will notice that the oils will come to the top. You can then remove the oils and just serve the thick flavourful sauce that is at the bottom.