

## Chicken Ahkni

### Ingredients:

A

- 5 tbsp Oil
- 2 Cinnamon sticks
- 5 Cardamom pods
- 2 Bay leaves
- 1 Star anise
- 1 tsp (heaped) Cumin seeds
- 5 Cloves of garlic, chopped
- 1 Chunk (2inch) of ginger sliced/ grated
- 2 Medium onions, chopped
- 2 Chilies, chopped roughly (optional)

B

- 2 ½ tbsp Salt
- 2 tsp Turmeric
- 4 tbsp Mild Masala

C

- 8/9 Chicken pieces (remove skin/fat)
- 7 Medium potatoes cut into 4's
- 3 cups raw Basmati rice – washed
- 1 cup Coriander

### Method:

- A. Start by frying all the "A" ingredients together for about 5-8 mins.
- B. Add ingredients "B" and some water to prevent sticking, and stir, allow to cook for 2 mins.
- C. Add chicken and potatoes, give it a mix, then add about 2 cups of water and allow to cook for a further 10-15 mins. Add in the rice, and spread it out, break coriander and add to the top, also add 350ml of water. Bring it to a boil and once its boiling lower the heat to a slow simmer for 35 mins (once potatoes are soft) with the lid on, add extra coriander for garnish, and you are done!

Eat & Enjoy with Sambal or carrot salad!

\*Serves 6/8



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COOKING WITH KACEY



### Tips & Tricks:

- If you do not have Mild Masala, add in your own curry powder mix (mix must consist of cumin powder and coriander powder)
- If you do not have Basmati rice you can use any other rice you prefer.



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